

THE  
HOUSEHOLD  
DIGEST  
AND  
DIRECTORY

---



---

THE LADIES' AID SOCIETY OF  
**JACKSON STREET CHRISTIAN CHURCH**

Muncie, Indiana

1927



*"Say It With Flowers!"*

# Riverside Greenhouses

ALFRED H. BROWN, Prop.

**CUT FLOWERS**

**FLORAL DESIGNING**

**POTTED PLANTS**

**MEEKS AND BEECHWOOD AVENUES**

**Muncie, Indiana**

—PHONE 859—

**PERPETUAL CARE**

**MODERN FACILITIES**

## Elm Ridge Memorial Park

(Yorktown Pike—3 Miles West)

It is the intention of its founders to make this Cemetery one of the beauty spots of this section, and to offer to the Community additional facilities for the disposal of the remains of departed ones.

In order to keep pace with the modern trend toward above ground Entombment, we intend building, as a part of the development—

### ELM RIDGE ABBEY

Which will be a beautiful Temple of Memories, constructed in accordance with the latest ideas, fully endowed and a structure of which, Muncie can be justly proud.

Space in the Mausoleum, and lots for ground burial are priced so as to be within the the reach of all.

**OFFICES—618-19 WYSOR BLOCK**

**TELEPHONE—3973**

**D. O. SKILLEN, Pres.**  
**C. E. WATKINS, Vice Pres.**

**WILL F. WHITE, Treas.**  
**J. E. WATKINS, Secy.**



# PREFACE

"Of making many books there is no end;  
This we are told by the wisest of men."



AND the phase is aptly quoted in regard to cook books. In presenting this little book to housekeepers, the ladies of the Jackson Street Christian Church sincerely hope it may prove a blessing in making cooking easier and more pleasant. The business men of Muncie who have so kindly advertised, we do most heartily commend to the Muncie people; especially do we ask your patronage for them. The recipes are contributed by the best housekeepers in Muncie, have been tested, and no one need hesitate to try them. The book is printed and bound in the city, thus making it a home production, and as such we hope it will be appreciated.

Fear less, do more,  
Eat less, chew more;  
Whine less, breathe more.  
Talk less, say more,  
Hate less, love more,  
—And all good things are yours.



We may live without poetry, music and art;  
We may live without conscience, and live without heart,  
We may live without friends; We may live without books,  
But, civilized man cannot live without cooks.  
We may live without books—What is knowledge but grieving?  
We may live without hope—What is hope, but deceiving?  
We may live without love—What is passion, but pining?  
But, where is the man who can live without dining?



## TABLE OF CONTENTS

---

	Page
Preface .....	1
Membership Directory ---4, 5, 6, 7, 8, 9, 10	
Food for Thought .....	11
Just for Today .....	13
General Household Information--15, 17, 19	
Table of Weights and Measures.....	21
Foods for the Sick .....	23
Soups .....	25, 26, 27
Sauces for meats .....	27
Fish and Oysters .....	28-29
Meats .....	30
Vegetables .....	31
Chinese Dishes .....	32
Spanish Dishes .....	32
Salads .....	33
Canning Department .....	35, 36
Desserts and Puddings .....	37, 38, 39
Pastries .....	40
Cookies .....	41, 42, 43
Doughnuts .....	41, 43
Pancakes .....	43
Breads and Rolls, Biscuits .....	43, 44, 45
Cakes and Cake Fillings .....	45, 46, 47
Confections .....	48
Miscellaneous Recipes .....	49, 50
Shoppers Guide .....	51



# Jackson Street Christian Church

Elm Street at Jackson

MUNCIE, INDIANA



EDGAR FAY DAUGHERTY, Pastor

## MISSIONARIES

Mrs. Lulu Snyder Hamilton, Nanking, China; Miss Margaret Conkright, Bilaspur, India; Mrs. Mary Howard McGavran, Harda, C. P., India.

---

## WEEKLY PROGRAM

### Sundays

Church School, 9:20 a. m.  
Communion and Worship, 10:35 a. m.  
Junior Church, 10:35 a. m.  
Christian Endeavor, 6:30 p. m.  
Evening Worship, 7:30 p. m.

### Wednesdays

Bible Study, Prayer, 7:30 p. m.

**"THE HOUSE OF GOOD FELLOWSHIP"**



# MEMBERSHIP DIRECTORY OF

## JACKSON STREET CHRISTIAN CHURCH

### MUNCIE, IND., 1927

Adair, Mr. and Mrs. L. F.,	211 Kilgore Ave.	Beall, Mr. and Mrs. Thomas	-----
Adams, Jas. W.,	805 W. Gilbert.	-----	1300 S. Madison.
Adams, Eugene,	805 W. Gilbert.	Beall, Marie,	1300 S. Madison.
Addison, Mrs. F. L.,	1115 W. Eighth St.	Beall, Lillian,	1300 S. Madison.
Addison, Grace,	1115 W. Eighth St.	Beatson, Mrs.	723 W. First.
Addington, Mrs. William,	228 Lincoln.	Beckett, Mr. and Mrs. C.,	1215 S. Jefferson.
Addington, Mrs. Harold,	-----	Beckett, C.	1215 S. Jefferson.
-----	Wheeling Pike, 4 mi.	Beckner, Mr. and Mrs. Frank	-----
Albright, Mr. and Mrs. Pierce,	1718 S. Elm.	-----	617 W. Adams.
Allen, Miss Mildred,	428 E. Eighth.	Bell, Miss Nellie,	203 Highland.
Allen, Miss Ruth,	428 E. Eighth.	Bender, Mr. and Mrs. C. L.,	714 E. Main.
Allen, Mrs. Otto,	1901 W. Charles.	Beoddy, Ottis,	1300 S. Jefferson.
Allen, Mr. and Mrs. J. W.,	652 N. Elm.	Berry, Dr. and Mrs. Noah,	1015 Wheeling.
Allen, Rachel,	652 N. Elm St.	Bennett, Farrell,	1300 E. First.
Allen, Mrs. Ray	2001 N. Walnut.	Berkhiemer, Mr. & Mrs.	402 W. Howard
Allen, Mr. & Mrs. A. G.,	326 S. Tally	Bibler, Mrs. A. A.	1619 S. Liberty.
Aldredge, Mrs. E. F.,	621 W. Charles.	Bibler, Clovis, Pauline, Robert,	-----
Aldredge, Harriett,	621 W. Charles.	-----	1619 S. Liberty.
Allison, Mr. and Mrs. M. B.,	800 W. Willard.	Birch, Mr. and Mrs. H. L.	110 Ohio Ave.
Allison, William, Mercena, Mildred,	-----	Birch, Mr. and Mrs.	110 Ohio Ave.
-----	800 W. Willard.	Bird, Mr. and Mrs. Ira	1314 E. Ninth.
Allison, Mrs. Thomas Hill,	800 W. Willard	Black, Mr. and Mrs. E. H.,	815 N. Jefferson.
Alexander, Mrs. J. P.,	521 N. Main.	Black, Mr. and Mrs. E. V.	-----
Alexander, Mrs. Edith,	803 E. 12th.	-----	R. F. D No. 5, Smithfield Pike.
Alexander, Harry	803 E. 12th.	Blamey, William,	215 W. Fifth
Alexander, Charles	803 E. 12th.	Blamey, Mrs. Reba	215 W. Fifth
Aldstadt, Mr. and Mrs. D. B.,	-----	Bloom, Mrs. J. H.,	1709 S. Franklin.
-----	E. Jackson St.	Bloom, Mrs. Jeanne	2114 S. Walnut
Aldstadt, Grace	E. Jackson St.	Bock, Dr.,	187 Kilgore Ave.
Aldrich, Mrs. Harriett,	1112 E. Willard.	Bonnell, Mrs. Ruth	1344 S. Washington.
Antrim, Mr. and Mrs. C.,	827 Wheeling	Bookout, Mr. and Mrs. C.	1113 S. Madison.
Anderson, Mrs. Ella,	1012 W. First.	Boone, Mr. and Mrs. Bert	-----
Anderson, Mrs. Josie,	900 S. Wolf.	-----	1821 S. Madison.
Andrew, Mrs. Amanda,	1211 W. Powers	Boone, Jas.	1821 S. Madison.
Aspaugh, Mr. and Mrs. George,	-----	Boaz, Mr. and Mrs. Guy	725 W. Adams.
-----	217 E. Seventh	Booth, Mr. and Mrs. Irvin,	524 E. Fifth.
Arnold, Mr. and Mrs. H. A.	-----	Booth, Harold	524 E. Fifth.
-----	1209 E. Jackson.	Botkins, Miss Majorie	-----
Arnold, Helen,	1209 E. Jackson.	-----	Forest Hall, Normal Pike
Arnold, Mrs. Ralph,	316 Riverside Ave.	Bowe, Mr. and Mrs. Martin,	411 S. Franklin.
Aspy, Mrs. W. O.	400 W. Howard.	Boys, Mrs. Ruth,	641 N. Elm.
Atkinson, Mrs. Anna,	1107 S. Council.	Brady, Mr. and Mrs. E. E.	1206 Macedonia
Atkinson, Robert,	1107 S. Council.	Brady, Robert, Charles,	1206 Macedonia
Ault, W.,	First Cr. Road E. Whitley.	Brady, Mr. and Mrs. Paul,	1206 Macedonia
Ault, Mrs.	Centennial Pike.	Brady, Mrs. Marguerite,	1206 Macedonia
Ault, Della,	Centennial Pike.	Branch, Minor,	401 E. Washington
Ault, Mr. and Mrs. Ross	Center Pike.	Brauson, Mr. and Mrs. Edward	-----
Avery, Mrs. Mary	710 Ohio Ave.	-----	211 Maple Ave.
Avery, Mrs. Elizabeth,	710 Ohio Ave.	Brock, Mrs. Margaret,	803 E. 12th.
Avery, Mary	710 Ohio Ave.	Brown, Mrs. H. N.	1210 S. Monroe.
Ayers, Mr. and Mrs. Elmer	-----	Brown, Mrs. Lillie,	804 E. Willard.
-----	419 N. Tally Ave.	Brown, Albert,	218 N. Walnut.
Ayers, Marguerite Virginia	-----	Brown, Mrs. Harry,	515 W. Charles.
-----	419 N. Tally Ave.	Brown, Lawrence	1815 W. Charles
Babb, Mrs. Helen,	E. Adams, Kansas Apts.	Brown, Mr. and Mrs. H. A.,	105 N. Calvert.
Babb, Mrs. Mary	235 N. Vine St.	Brown, Juanita	105 N. Calvert.
Baney, Mr. and Mrs. Daniel	802 Marsh Ave.	Bruce, Mr. and Mrs. F. H.,	221 S. Tally.
Baney, Ethel	802 Marsh Ave.	Bruce, Mr. and Mrs. H. W.	-----
Ball, Robert	Oakville	-----	Broyn Rd. Westwood.
Ball, George	Oakville	Brubaker, Mrs. Ruth	1320 S. Liberty
Ball, Mr. and Mrs. Frank S.,	-----	Bruback, Mr. and Mrs. T.,	515 W. Ninth.
-----	1414 S. Walnut.	Brunner, Mrs. Opal	1405 S. Liberty.
Barber, Mr. and Mrs. Earl	-----	Brunton, Mrs. W. H.	431 E. Charles.
-----	2223 S. Jefferson.	Brunton, Mildred	431 E. Charles.
Bateman, Mrs. A. L.,	1714 S. Franklin.	Buffington, Miss Ida	Royerton.
Bateman, Arthur	1714 S. Franklin	Bull, Mrs. Clarence	414 N. Mulberry.
Badger, Mr. and Mrs. W. W.,	520 W. Main.	Bullock, Mr. and Mrs. Frank	416 S. Plum.
Barnet, Mildred,	1111 S. High.	Bullock, Marison	1005 S. Brown.
Barley, Mr. and Mrs. Charles	-----	Bunner, Dory	256 Hoyt.
-----	228 S. Monroe St.	Bunsold, Paul	703 W. Adams St.
Barley, Charles Jr.,	228 S. Monroe St.	Bunsold, Theo.	703 W. Adams St.



# MEMBERSHIP DIRECTORY (Continued)

Burr, Robert	1008 W. First St.	Coffman, Thelma, Helen	420 S. Proud.
Burr Lucile	1008 W. First St.	Coates, Mrs. C. L.	1122 E. Seventh.
Burt, Mr. and Mrs. Walter	819 W. North.	Colway, Mr. and Mrs. C.	503 S. Mound.
Burner, Mr. & Mrs. O. S.	1004 W. Gilbert	Colling, Mrs.	Center Pike, R. R. No. 2.
Butterfield, Mrs.	1334 E. Main.	Colling, Mr. & Mrs. Orville	702 March Ave.
Butterfield, Wm.	1334 E. Main.	Colvin, Mrs. Gertrude	316 N. Vine.
Butterfield, Robert	1334 E. Main.	Collins, Mr. and Mrs. Bliss	312 N. Mulberry
Buttes, Mrs. C. S.	405 W. Howard.	Collier, Mr. and Mrs. J. H.	S. Walnut Pike.
Caffee, Mr. and Mrs. Fred	2011 W. Wash.	Conner, Mrs. Edna	808 E. Jackson.
Cale, Mrs. Anna	814 W. Charles.	Conger, Mr. and Mrs. C. E.	622 W. Charles.
Cale, Miss Leonora	814 W. Charles.	Conger, Darrel, Hazel, Joe, Edward,	
Calvert, Mr. and Mrs. T. B.	900 E. Main.	Esther, Norma	622 W. Charles.
Calvert, Lucile, Owen,	900 E. Main.	Conklin, Mrs. Edw.,	715 W. Howard.
Campbell, Mr. and Mrs. H. T.		Cooper, Mr. and Mrs. W. H.	14th and May.
	714 E. Jackson.	Cooper, Hamis	14th and May.
Campbell, Mrs. Jeanette and Virginia		Coombs, Mr. and Mrs. Fred	409 S. Liberty.
	1212 E. Jackson.	Coombs, Donald, Jennie	409 S. Liberty.
Carey O. S. and Mrs. Loann and Allen		Copeland, Mr. and Mrs. C. E.	
	230 Riverside Ave.	Copeland, Chas.	
Carlton, Mr. and Mrs. O.	103 Garky.	Copeland, Rosemary	
Carlton, Marjory	103 Garky.	Cope, Mrs.	
Carmichael, Mrs. E. E.	428 E. Eighth.	Corey, Bessie	Ft. Wayne
Carmichael, Mr. and Mrs. M. L.		Corey, Mrs. E.	Burlington Pike
	428 E. Eighth.	Costin, Mrs. Edna J.	1400 W. Jackson.
Carmichael, Ray	N. Mulberry.	Crabill, Harriett	501 S. Proud.
Carmichael, Mrs. Firmin	S. Walnut.	Craig, Mr. and Mrs. William E.	
Carmichael, Marie	175 Kilgore Ave.		213 Columbia.
Carpenter, Mrs. D. N.	N. Tally	Crawley, Omer	1002 W. 14th.
Carpenter, Mrs. Gertrude	W. Jackson Pike	Cruamer, Mrs. E. C.	118 S. Plum.
	1 mile W. of Pleasant Run Ch.	Craner, Mr. and Mrs. Arley	215 S. Celia.
Carpenter, Alice	648 N. Mulberry.	Cramer, Alice	517 S. Liberty.
Carpenter, Mr. and Mrs. J. Frank		Cramer, Mrs.	517 S. Liberty.
	S. Liberty.	Crilly, Mr. and Mrs. J. C.	215 E. Howard.
Carpenter, Ray	604 Riverside Ave.	Crowell, Mrs. John	314 Race.
Carpenter, Mrs. Lillie	Near Cammack.	Crouch, Mrs. Hannah	
Carr, Miss Bessie	2421 W. Jackson.	Cropper, Mr. and Mrs. Geo.	1210 W. First.
Carrothers, Mr. and Mrs.	1209 S. Ship.	Cropper, Inez	1210 W. First.
Carver, Ada	600 E. Jackson.	Croft, Mrs. Enid	2110 S. Mulberry.
Castor, Mr. and Mrs. H. O.	807 N. Jefferson	Cronin, Mrs. Sylvia, 611 Carson,	Neely Ad.
Castor, Alice, Maybelle,	807 N. Jefferson	Culver, Dr. and Mrs. D. M.,	905 E. Jackson.
Cave, William, Yorktown Pike, R. R. No. 10.		Curtis, Mrs. Grant	310 W. Howard.
Cecil, Mrs. Gordon	1022 Kirby Ave.	Curtis, Mrs. Jane,	216 S. Council.
Cecil, Mr. and Mrs. Sam	May and Eighth.	Curtis, John	225 N. Dill.
Chambers, Mr. and Mrs. Francis		Curd, Wm.	1200 E. Eighth.
	1612 E. Main.	Curd, David	1200 E. Eighth.
Chapman, Mrs. Arthur	1205 W. Wash.	Curd, Elmer	1200 E. Eighth.
Clapton, John	Delaware Hotel	Cummings, Alice	517 S. Liberty.
Clark, Mr. and Mrs. A. R.,	102 S. McKinley.	Daily, Nellie May	428 E. Eighth.
Clark, Elizabeth,	102 S. McKinley.	Danner, Mr. and Mrs. Gola	276 Kilgore.
Clark, Miss Letitia	102 W. Ninth	Danner, Fred, Howard, Robert,	276 Kilgore.
Clark, Matthews	1846 W. Ninth.	Danner, Mr. and Mrs. E. E.,	706 Bictill Ave.
Clark, Charles	1846 W. Ninth.	Danner, Martha	706 Bictill Ave.
Clark, Mrs. Kendre	Main and Beacon.	Danford, Mrs. W. H.	903 N. Jefferson.
Clark, Clayton	Main and Beacon.	Daugherty, Rev. E. F. and Mrs.	
Clark, Mr. and Mrs. Chester,	121 E. Seventh.		929 N. Elm.
Clark, Harless and Wade,	121 E. Seventh.	Daugherty, C. W.	929 N. Elm.
Clark, Mr. & Mrs. Wm.	Cowan Road	Daugherty, Melba	929 N. Elm.
Clark, Oliver	W. Second	Dangler, Mrs. Alice	1300 E. Ninth.
Clark, Mr. and Mrs. Walt		Davenport, Mr. and Mrs.	E. Jackson.
	Near W'ms Cowan Road.	Davenport, Mr. and Mrs. J. C.	Leland Ave.
Clark Stewart	Near W'ms Cowan Road.	Davis, Baird	412 S. Liberty.
Clark, Mr. and Mrs. J. N.	1701 W. Adams.	Davison, Mrs. Mary	
Clemets, Glen and Ray	112 S. Cherry	Davis, Mrs.	2714 S. Liberty.
Clemets, Mrs. John	112 S. Cherry	Davis, Roland	325 W. 12th.
Cline, Mr. and Mrs. Roscoe	309 W. Jack.	Davis, Mr. and Mrs. Ora	Granville Pike
Cline, Geo.	309 W. Jack.	Davis, Thelma, Kenneth, Ruby, Howard	
Clevenger, Mr. and Mrs. Omer			Granville Pike
	711 E. Willard.	Davis, Mr. & Mrs. Homer	319 E. Jackson
Clevenger, Francis		Dawson, Mr. and Mrs. Walt	
	2½ miles W. of Riverside Ave.		822½ S. Walnut.
Clevenger, Mrs. Jas.	Middletown Pike.	Deardoff, Mrs. B. F.	1225 S. Elm.
Close, Mrs. Mary	1100 E. Kirby.	Dearth, Mr. & Mrs. Ira	804 W. Adams.
Cochran, Mr. and Mrs. O. U.,	211 N. Monroe.	Dellinger, Mr. and Mrs.,	320½ S. Mulberry.
Coffman, Mrs. C. L.	1122 E. Seventh.	Dellinger, Charlotte	320½ S. Mulberry.
Coffman, Mrs. W. G.	420 S. Proud.	Denney, Mrs. Mary	217 W. Howard.



# MEMBERSHIP DIRECTORY (Continued)

Denney, Hannah, -----	217 W. Howard.	Frees, Mr. and Mrs. C. E. --	211 S Cherry.
Denny, Mr. and Mrs. W. H. --	624 W. North.	Frey, Chris -----	327 W. Tenth.
Denny, Letha, Valeria, Vance, --	624 W. North.	Frey, Mr. and Mrs. Alonzo -----	Centennial Pike, R. R. 4.
DeVoe, Mr. and Mrs. H. S. --	411 N. Plum.	Frey, Mr. and Mrs. J. E. -----	Near Grav. Crossing
DeVoe, Lucile, Paul, -----	411 N. Plum.	Frey, Edith, John, --	Near Grav. Crossing.
Dick, Mrs. Gertrude -----	811 E. Jackson.	Frey, Mrs. -----	Near Grav. Crossing.
Dill, Mrs. Chas. -----	Selma	Friar, Mr. and Mrs. E. J.,	505 Rex, Riverside
Dill, Mr. & Mrs. C. M. Dill --	616 S. Beacon	Fuller, Mr. and Mrs. F. L. --	412 S. Tally.
Dillman, Mrs. Helen -----	703 W. Powers.	Furnish, Mr. and Mrs. C. R. -----	219 N McKinley.
Dilts, Mr. and Mrs. C. T. --	1817 S. Madison.	Furnish, Paul -----	219 N. McKinley.
Dilts, Edgar -----	1817 S. Madison.	Furr, Mr. and Mrs. O. -----	1712 S. High.
Dinsmore, Mr. and Mrs. A. E. --	648 N. Elm.	Furr, Loren, Raymond, -----	1712 S. High.
Dinsmore, Elizabeth -----	648 N. Elm.	Gamble, Mr. and Mrs. H. --	302 University.
Dobbs, Mr. and Mrs. F. G. --	302 W. Adams.	Gardner, Mr. and Mrs. William -----	306 E. Eighth.
Doerman, Mr and Mrs. A. H. -----	1207 W. Eighth.	Garriott, Mr. and Mrs. F. E. -----	316 Riverside.
Donavan, Thelma -----	220 N. Calvert	Garriott, Eva, Anna Margaret -----	316 Riverside.
Donavan, Carl -----	220 N. Calvert	Garrison, Mr. and Mrs. --	423 E. Charles.
Doolittle, Mrs. Rose -----	1210 S. Madison	Gaumer, Mr. and Mrs. James -----	410 W. Adams.
Downing, Mr. and Mrs. A. H. -----	300 N. College Ave.	Gaumer, Robert -----	410 W. Adams.
Dowthy, Francis -----	317 E. Jackson.	Gentry, Mr. and Mrs. James D. -----	805 E. Willard.
Dragoo, Mr. and Mrs. J. P.,	118 W. Franklin.	Gentry, George H. -----	805 E. Willard.
Drake, Mrs. J. W. -----	301 N. Dill.	Gibson, Mr. and Mrs. O. C. --	1339 W. Main.
Drener, Mr. and Mrs. Ed. -----	1205 E. Seventh.	Gibson, Clinton -----	1339 W. Main.
Druck, Mrs. Ona -----	1205 E. Seventh.	Gilmore, Mr. and Mrs. W. B.,	305 Wheeling.
Druck, Marjorie, Lelia, --	1205 E. Seventh.	Gilmore, Loren, Mabel -----	305 Wheeling.
Dunkin, Jessie -----	Selma	Glascock, Cecil -----	1300 S. Jefferson.
Duncan, Mr. and Mrs. Clay --	Parker, Ind.	Goff, Margaret -----	1100 E 1st
Dunnington, Louise -----	1122 E. Seventh.	Goff, Bernice -----	1100 E. 1st
Eads, Jas. L. -----	912 E. Willard	Goff, Allen -----	1100 E. 1st
Eads, Miss Fannie -----	618 W. Jackson	Golener, Mr. and Mrs. Charles --	916 E. 5th
Eckerle, Miss Irene -----	1211 S. Elm	Golener, Mr. and Mrs. John --	315½ E. Main
Eden, Mrs. Alta -----	1215 S. Madison	Gordon, Mr. and Mrs. W. S. --	107 S. Gharkey
Eden, Henry -----	1215 S. Madison	Gordon, Mr. & Mrs. Jacob --	220 S. Tillotson
Edgell, Mrs. Myrtle -----	218 W. Ninth	Gordon, Vera -----	220 S. Tillotson
Elliott, Viola -----	1611 S. Penn	Gowdy, Doris -----	500W. Howard
Elliott, Mr. & Mrs. Frank --	S. Walnut	Gowdy, Doris and Loyd --	500 W. Howard
Ellis, Mr. & Mrs. A. R. -----	715 W. Ninth	Gradick, Mr. & Mrs. Harry	655 N. Jefferson
Eley, Leonard -----	419 W. Ninth.	Gradick, Ruth -----	655 N. Jefferson
Ellison, Jonetta -----	309 S. McKinley.	Graves, Mrs. Helen -----	1408 E. Main
Engle, Burl -----	N. Jefferson.	Gray, Mr. & Mrs. Milton --	1914 W. 11th
Engle, Mrs. Charlotte -----	N. Jefferson.	Gray, Mrs. Martha -----	1426 W. 8th
Engle, Richard -----	N. Jefferson.	Green, Mr. & Mrs. D. W. --	1426 W. 8th
Enoch, Jas. -- R. R. No. 8, out of	Riverside.	Green, Florence -----	800 Marsh Ave.
Erwin, Mrs. Raply and R. Rouis, --	312 E. Willard.	Green, Robert -----	800 Marsh Ave.
Evans, Mrs. Rose -----	2009 W. Eighth.	Green, Mrs. -----	800 Marsh Ave.
Evans, John, Frances, Ellery -----	2009 W. Eighth.	Green, E. A. -----	800 Marsh Ave.
Evilsizer, Mr. and Mrs. B. --	723 N. Madison.	Green, Thelma -----	800 Marsh Ave.
Everett, Mrs. Mary -----	217 N. Liberty.	Green, Carlton -----	417 E. 6th
Evers, Mrs. Al. -----	415 W. Wash.	Green, Mrs. E. R. -----	413 E. 28th
Farr, Luther -----	322 Ohio Ave.	Gregory, A. R. -----	1000 Blk Mock Ave.
Fantz, Mr. and Mrs. Franklin -----	1617 E. Wash.	Griffith, Miss Huldah -----	605 E. Charles
Fetters, Miss Edna -----	926 N. Jefferson.	Griswell, Mr. & Mrs. L. --	1524½ S. Walnut
Felton, Miss Margaret -----	722 N. Elm.	Griswell, Walter, Lorena --	1524½ S Walnut
Fenlel, Mrs. Elias Jr. -----	1009 E. Wash.	Grocutt, Mr. & Mrs. Thos. --	Apt. E, Arcade
Fields, Mrs. Otto -----	1009 E. Wash.	Gumpp, Mr. & Mrs. Walter --	119 N. Calvert
Fields, Nina -----	1106 S. Monroe.	Gunkel, Mr. & Mrs. E. M. --	926 N. Jefferson
Fields, Mr. and Mrs. Wm. --	1106 S. Monroe.	Gunkel, Edward, Grace --	926 N. Jefferson
Fields, Dorothy -----	215 S. Tally.	Hale, Miss Katherine -----	
Fisher, O. R. -----	Park Ave.	Hale, Robert -----	
Fisher, Mrs. Alice -----	401 S. Jefferson.	Hale, Mrs. A. C. -----	1101 W. Powers
Floyd, Mrs. Julia -----	697 S. Plum.	Hall, John -----	
Floyd, Bruce -----	2810 Park Ave.	Hal, Mrs. Lottie Miller --	1202 W. 15th
Forey, Mrs. Henry, Stud. Pike E. Royerton	1420 W. Eighth.	Hall, Mrs. Catherine -----	304 W. Main
Foreman, Mable -----	512 E. Second.	Hamilton, Mr. & Mrs. V. C. --	1301 S. Elm
Fort Mrs. Chas -----	201 E. Ninth.	Hamilton, Bernice, Robert --	1301 S. Elm
Fogle, Mrs. Geo. -----	421 S. Wysor.	Hampton, J. C. -----	City Hall
Frazier, H. T. -----		Hampton, Mr. & Mrs. Chas. --	E. Jackson
Frazier, A. J. -----			
Freeman, Mr. and Mrs. C. A.,			



# MEMBERSHIP DIRECTORY (Continued)

Hardsog, Mr. & Mrs. Wm. ---209 Alameda  
Hardsog, Esther, Harold ---209 Alameda  
Haines, Mrs. D. T. ---217 E. Washington  
Hart, Mrs. Magdaline ---1401½ S. Walnut  
Hartley, Mr. & Mrs. Fred ---1300 N. Walnut  
Hartley, Hazel, Emma ---218 N. Calvert  
Hartley, Mr. & Mrs. H. D. ---111 N. Liberty  
Hartley, Ross, Phillip ---111 N. Liberty  
Harrison, Mr. & Mrs. C. W. ---Albany  
Harrison Robert ---Albany  
Hartge, Mrs. D. A. ---703 Beechwood  
Hargey, Mrs. H. B. ---116 N. Liberty  
Harrold, Mr. & Mrs. B. F. ---1917 S. Jefferson  
Harris, Mrs. Martha ---1900 Blk W. 11th  
Harris, Nellie ---1900 Blk W. 11th  
Harrold, Mr. & Mrs. Elbert Macedonia Pike  
Harrold, Lois ---811 E. Adams  
Harvey, Mr. & Mrs. Harvey ---Bethel Pike  
Hayes, Leon, Carl ---617 W. Adams  
Haverly, Mr. & Mrs. Walter ---Ohio Ave.  
Haverly, Dorothy, Ernest ---Ohio Ave.  
Halliday, Mrs. E. C. ---410 S. Liberty  
Hawkins, Mr. & Mrs. T. A. ---417 E. Wysor  
Hart, Mrs. Magdeline ---1401½ S. Walnut  
Hayden, Glen ---317 Riverside  
Hayden, Mrs. Nellie ---329 W. Willard  
Hawthorne, Mrs. Ida ---1724 S. Jefferson  
Hayden, Mr. & Mrs. Clark ---416 S. Elm  
Hazelbaker, ---712 E. Willard  
Hazelbaker, Mr. & Mrs. D. E. ---600 E. 7th  
Hazelbaker, Paul, Mary ---600 E. 7th  
Hawk, Mr. & Mrs. C. B. ---124 E. 13th  
Hawk, Edna, May, Robert ---124 E. 13th  
Hedden, Mrs. Elenor ---306 Highland  
Heath, Florence ---1708 S. Mulberry  
Heaton, Mr. & Mrs. C. W. ---Smithfield Pike  
Heaton, Herschel ---Smithfield Pike  
Hearn, Mr. & Mrs. Al. ---400 Blk. E. Seymour  
Herman, Mrs. A. W. ---Jackson St. Pike  
Herman, Ursula  
Herman, Noel  
Hedgeland, Mr. & Mrs. M. ---1401 Granville  
Hedges, Burton ---Selma  
Hershey, Earl  
Hiestand, Mrs. ---1101 Missouri Ave.  
Hicks, Mr. & Mrs. E. T. ---1537 W. 5th  
Hitchcock, Mr. & Mrs. ---1215 S. Elm  
Hines, Mrs. Nellie ---208 New Little Blk.  
Hill, Mrs. Roy ---800 W. Willard  
Holbert, Mrs. Eva ---Yorktown  
Holbert, Lois  
Holliday, Inez ---1201 S. Monroe  
Hollingsworth, Bernadine ---1300 E. 9th  
Holmes, Maurice  
Holman, Mrs. Azalia ---303 Kilgore  
Holman, Mm.  
Hortsman, Mrs. Wm. ---1021 E. 1st  
Hoechst, Mr. & Mrs. ---215 Neely  
Hortsman, G. R. ---Center Pike  
Howard, Mr. and Mrs. I. B. ---1333 E. Main  
Howe, Mrs. Maud ---1600 Luick Ave.  
Howe, Marvin  
Howe, Robert  
Houze, Mrs. W. ---Near Cammack  
Hougue, C. D. Mrs. ---318 E. Centennial  
Hoover, Mr. & Mrs. Chas. ---501 S. Proud  
Horner, Mrs. Andy ---701 S. Mulberry St.  
Houk, Mr. & Mrs. Glenn ---314 Ashland  
Hughes, Geo. ---723 W. 7th  
Hughes, Mr. & Mrs. T. ---2111 S. Mulberry  
Hughes, Mr. & Mrs. C. E. ---820 S. Plum  
Hutchins, Caroline ---2014 E. Wilard  
Hutchinson, Mrs. Ella ---115 E. 13th  
Hurd, Mr. & Mrs. C. E. ---510 E. Washington  
Hurd, Harold

Hyatt, Mr. & Mrs. Geo. ---Selma  
Hyland, Mrs. Ida ---117 Kilgore  
Ike, Mrs. Emma ---1204 Kirby  
Ingersoll, Mrs. Opal ---316½ S. Mulberry  
Ireland, Mrs. John ---228 S. Lincoln  
Irwin, Mrs. Nora B. ---107 S. Gharkey  
Irwin, Blanche ---320 E. Jackson  
Irwin, J. W. & Family ---2500 E. 12th  
Irwin, Elvareta  
Irwin, Mrs. Chas. ---905 E. Jackson  
Jack, Mr. & Mrs. H. ---Petty Ave., R| 2  
Jack, Miles and Louis  
Jackson Mildred ---Madison and R. R.  
Jamison, Gail ---217 W. Willard  
Jackson, Miss Viva ---313 Myrtle  
Jennings, Mrs. Margaret ---E. Chas.  
Jester, Mr. & Mrs. Frank ---413 S. Liberty  
Jester, Mr. & Mrs. J. ---221 S. McKinley  
Jester, Mr. & Mrs. A. ---220 N. Calvert  
Johnson, Mrs. Woodford ---1114 E. 1st  
Johnson, Irene  
Johnson, Rachel ---1201 Kirby  
Johnson, H. ---1216 E. 7th  
Johnson, Mrs.  
Johnson, Mr. & Mrs. Theo. ---709 Ohio Ave.  
Johnston, C. F. ---215 N. Monroe  
Johnston, Mrs. Esther  
Johnsonbough, Mrs. Zora ---Royerton  
Jones, Mr. & Mrs. David ---831 N. Jefferson  
Jones, Fred  
Jones, Walter  
Jones, Mrs. Vinnie ---310 Little Blk.  
Jones, Mrs. Riley ---215 E. Charles  
Jones, Mr. & Mrs. Noble ---1521 S. Monroe  
Jones, Wexford  
Jones, Mr. & Mrs. Wm. ---1805 W. 8th  
Jones, Esther ---2004 W. Willard  
Jones, Mrs. Howard ---Gaston R. 2  
Jones, Mrs. O. P. ---W. Jackson Pike  
Jones, Mrs. Marie ---418 S. Franklin  
Jones, Robt. ---500 Blk. W. Jackson  
Jones, Mrs. Laura ---1321 6th Whitley  
Jones, Robt. ---1606 Kirby  
Jordon, Mrs. P. W. ---1123 E. Jackson  
Justice, Mr. & Mrs. E. H. ---217 S. Nicholas  
Justice, Lorena  
Justice, Paul and Robert  
Kantz, Wilbur ---310 E. Gilbert  
Keene, Mrs. E. T. ---312½ E. Main  
Kepler, Andrew ---1401 S. Hackley  
Kidwel, Mr. & Mrs. J. ---508 W. Jackson  
Kidwell, Gladys and Dorothea  
Kidnocker, Mrs. S. D. ---171 Kilgore  
Kinney, Mr. & Mrs. C. D. ---714 N. Elm  
Kirk, Earl ---1425 E. Washington  
Kirk, Mr. & Mrs. L. P. ---828 E. Seymour  
Keever, Mr. & Mrs. Howard ---E. Seymour  
Klinck, Mrs. Sarah ---1616 E. 9th  
Koons, W. P. ---800 E. Main  
Koons, Lillian  
Koons and Family ---1122 E. 8th  
Koontz, Mrs. Allie ---321 E. Washington  
Kuhn, Mrs. Adam ---922 Broadway  
Kyle, John ---518 W. 10th  
Labaw, Mrs. Sylvia ---108 Riverside  
Lare, Mrs. Sarah ---1616 E. 9th  
Lawell, Mr. and Mrs. H. E. ---609 Beechwood  
Laughlin, Mrs. Daisy ---906 W. Main  
LaFuze, Horace ---1303 W. 6th  
Lake, Mr. & Mrs. E. O. ---1800 S. Elm  
Lake, Jean ---1800 S. Elm  
Lee, Mr. and Mrs. David ---710 Ohio  
Leish, Mrs. Chas. ---1216 E. Centennial  
LaFever, Mrs. ---Celia and Adams  
Linton, Rebecca ---701 S. Mulberry



# MEMBERSHIP DIRECTORY (Continued)

Linder, Mr. & Mrs. Ray	Parker	Miller, Mrs. Lucile	819 S. Hackley
Limbert, Mrs. Bessie	1639 W. 8th	Miller, Thelma, Louise	819 S. Hackley
Limbert, James	1639 W. 8th	Milner, Earl & Mrs.	1701 S. High
Lingeman, Mr. & Mrs.	224 N. Tally	Milner, Alfred	1701 S. High
Lingeman, Roger, Eugene	224 N. Tally	Milner, Earl Jr.	1701 S. High
Long, Leo	600 Ashland	Minton, Robert	120½ S. Franklin
Long, Mr. & Mrs. A.	1216 N. Walnut	Milhollin, Mr. & Mrs. Sam	Wheeling Pike
Long, Kenneth	1216 N. Walnut	Milhollin, Cornelia	Wheeling, Pike
Love, Mr. and Mrs. Geo.	816 Macedonia	Minnick, Mrs. Urilla	530 S. Gharkey
Lockwood, Mrs. C. L.	114 N. Liberty	Minton, Mrs. Jas.	501 S. Proud
Lockwood, June and Virginia	114 N. Liberty	Mitchel, Mr. & Mrs. Omer	W. Jackson Pike
Ludington, Mr. & Mrs. L. L.	W. Jackson	Mitchell, Mr. & Mrs. Walter	1621 S. Mad.
Ludington, Mr. & Mrs. N.	708 W. Jackson	Mitchell, Persulla	1621 S. Madison
Ludington, Mr. & Mrs.	721 N. Jefferson	Moods, Mr. & Mrs. Sanford	405 E. Wysor
Ludington, Geo., Robert, Elizabeth	721 N. Jefferson	Mooreland, Miss Jennie	315 N. Monroe
		Moore, Mrs. A. A.	Wheeling Pike
		Moore, Lucile	Wheeling Pike
		Moore, Ruth	1614 Broadway
		Moore, Bessie	1614 Broadway
		Moore, Mrs. Laura	1502 A St.
		Moore, Beulah	1502 A St.
		Moore, Mr. & Mrs. M. D.	Parker
Mays, Mrs. Bessie	808 Macedonia	Moreland, Mrs. Durham	214 S. Vine
May, Mr. & Mrs. Robt.	1610 W. 8th	Morgan, Mr. & Mrs. Robt.	1324 S. Jefferson
May, Helen	1610 W. 8th	Morris, Mrs. Rosaline	1306 S. Jefferson
Mauzy, Mrs. Ron and Ruth	711 E. Main	Mock, Mr. & Mrs. Chas.	2002 S. Mulberry
Marsh, Fred K.	107 E. Jackson	Moon, Mr. & Mrs. Perry	400 W. 12th
Mansfield, Miss Mary	1310 S. Jefferson	Moon, Julia	400 W. 12th
Markley, Mrs. Eva	1021 E. 1st	Moorehead, Mr. & Mrs. F.	1320 E. 1st
Main, Robt. E.	813 Kirby	Moorehead, Ona, Katherine, Mary	1320 E. 1st.
Main, Wm. I.	11 S. Hackley		
Martin, Mr. & Mrs. J. B.	1537 W. 5th	Mowver, Geo.	201 N. Calvert
Martin, Miss Onela	1537 W. 5th	Morris, Mrs. Frank	1704 E. 9th
Mansfield, Mrs. J. W.	816 N. Walnut	Morris, Mrs. Vernie	314 W. 9th
Mansfield, Edith	816 N. Walnut	Morris, Evelyn	314 W. 9th
Mansfield, Mr. & Mrs. Perry	411 University	Mulkey, Mrs. Elijah	Kimbrough Apts. 209
Mansfield, Mrs. Mary	1315 S. High	Mulkey, Irene	Kimbrough Apts. 209
Mansfield, Mr. & Mrs. A.	1703 S. Walnut	Murphy, Mrs. Della	812 Riverside
Martin, Mrs. Alma	111 S. Council	Murphy, Mrs. H. S.	Ethel Ave.
Maisel, Mrs. Will	509 University	Murphy, Mrs. Martha	1537 W. 12th
Maisel, Max	509 University	Murphy, Mr. & Mrs. John	321 W. Howard
Mansfield, Mrs. Ida	1714 S. Franklin	Murphy, Jessie	321 W. Howard
Mansfield, Mrs. Mary	Eaton	Murphy, J. E.	Yorktown Pike
Maynard, Leola	909 S. Mulberry	Murphy, Ralph, Pauline	Yorktown Pike
Meeks, Mr. & Mrs. J. S.	404 E. Wash.	Murphy, Mr. & Mrs. H. G. Jackson	St. Pike
Meranda, Mrs. Chas.	115 E. Seymour	Murray, Mrs. Anna	1100 Market
Meckel, Mrs. Alice	617 N. Mulberry	Munyon, Georgia, Raymond	1223 S. Madison
Mersell, Mr. & Mrs. F. R.	304 N. Vine	Myers, R. H.	929 N. Elm
Merservy, John	823 D St.	Nation, Mr. & Mrs. Eno	423 E. Charles
McCormick, Mr. & Mrs. O. N.	Albany	Nay, Mrs. Susan, Harriett, Rubert, Richard	
McCormick, Walter P.	Albany	Naylor, J. C. E. Jack Pike to Mud Valley	
McCormick, Cassius	Albany	Northcott, Lucile Bell	308 Plaza
McCormick, Myron	Albany	Neal, Mrs. Alta	Albany
McCormick, Florence	Albany	Nelson, Mr. J. C.	Rural Route
McCormick, Morris	Albany	Nelson, Mrs. Louis	505 W. Howard
McCormick, Arch G.	Albany	Newton, Leona	303 N. Martin
McFarren, Mrs. Margaret	1317 E. Wash.	Newton, Leah	303 N. Martin
McFadden, Mrs. Fannie	2002 S. Mulberry	Newman, Pearl, Carrie	915 W. North
McLaughlin, Mr. and Mrs. Al.	515 S. Wolfe	Nichols, Mr. & Mrs. L.	Cowan Road
McLaughlin, Chas.	317 W. Willard	Nichols, Janet, Ellen	Cowan Road
McClelland, Bernice, Ruby, Kenneth	421 N. Dix	Northcutt, Mrs. Viola	9th & Luick Ave.
		Nottingham, Mrs. Roy	402 W. Charles
McClelland, Mrs.	1107 S. Council	Nichols, Miss Jean	E. Jackson
McDonald, Mrs. Alice	1905 W. Charles	Norton, Mrs. Kenneth	420 Ohio
McDonald, Mr. & Mrs. Harry	604 Marsh	O'Day, Mrs. Earl	R. R. 8
McFarland, Mr. & Mrs. C.G.	118 S. Franklin	O'Day, Merriall	R. R. 8
McKinley, A. G. and Winifred	W. Jackson	Olin, Anna	607 E. Charles
McKinney, Mrs. Josephine	409 E. North	Oliver, Mr. & Mrs. Frank	515 E. Main
McKinney, Mrs. Nettie	713 W. Adams	Oliver, Walter, Fred, Laura Bell, Robert	
McKinney, Mrs. Rebecca	409 Wheeling	Opperman, Pauline	920 S. Mulberry
McNaughton, Mrs. Jno.	1701 Riverside	Osborne, Mrs. Minnie	1324 E. Gilbert
Miller, Mrs. Annie	1100 E. 1st	Osborne, Ruth	1324 E. Gilbert
Michner, Mrs. R. G.	115 E. 7th	Osborne, Minnie	1316 S. Walnut
Minnich, Mr. & Mrs. W. B.	300 University	O'Neill, Mr. & Mrs. Wm.	524 W. Main
Miller, Mrs. Ernest	13th St.	Owens, Mr. & Mrs. Attison	R 2, Parker
Miller, Mr. & Mrs. Clyde	6 Meeks Ave.	Osborne, Mrs. Jess	
Miller, Mrs. Glen	329 N. Tally		
Miller, Mrs. Myrtle	1218 W. Powers		
Miller, Helen	1218 W. Powers		
Miller, Chas.	200 W. 2nd.		
Miller, Mr. & Mrs. D. M.	Wysor & Mul.		



# MEMBERSHIP DIRECTORY (Continued)

Owen, Dorothy----- Selma  
 Parish, Mr. & Mrs. J. H. ---2012 S. Walnut  
 Parker, W. M., Lucille ---Studebaker Pike  
 Parker, Mr. & Mrs. Paul ---College Ave.  
 Paris, Miss Imogene ---900 W. Main  
 Paris, Kenneth ---1107 S. Council  
 Parks, Mr. & Mrs. P. E. ---1214 Kirby  
 Parks, Edna & Mrs. ---2305 E. Willard  
 Parson, Mrs. Ada ---1004 W. Powers  
 Parsons, Mr. & Mrs. J. H. ---924 E. Wash.  
 Pavey, Mr. & Mrs. C. C. ---644 N. Elm  
 Pavey, Grace ---644 N. Elm  
 Pavey, Mr. & Mrs. Jacob ---311 N. College  
 Pavey, Mary C ---311 N. College  
 Payne, Mrs. Edw. ---811 E. Jackson  
 Payne, Mrs. Elza C. ---1107 Beacon  
 Pence, Ralph ---1707 S. Mulberry  
 Pence, Mr. & Mrs. Herbert ---324 N. Vine  
 Pence, John ---324 N. Vine  
 Peck, Helen ---208 Joseph  
 Peck, Hward ---923 W. 1st  
 Peck, Mr. & Mrs. Wm. ---207 Meeks  
 Perkins, Mrs. Fred ---2012 S. Walnut  
 Peterson, Mr. & Mrs. R. C. ---302 W. Adams  
 Pettijohn, Mr. & Mrs. S. M. 607 Beechwood  
 Pettijohn, Florence ---607 Beechwood  
 Pickerill, Mr. & Mrs. J. T. ---610 N. Mul.  
 Pickerill, Eleanor, Robert ---610 N. Mul.  
 Pittinger, Mr. & Mrs. Ira ---221 N. Vine  
 Pittinger, Sylvester ---221 N. Vine  
 Pittinger, Mr. & Mrs. J. C. ---1025 W. 9th  
 Pierce, Wendall ---231 Hoyt Ave.  
 Pittinger, Mr. & Mrs. Willis ---185 Kilgore  
 Piner, Zelma ---309 Wheeling  
 Pickett, Mr. & Mrs. Henry ---517 Blaine  
 Pickett, George ---517 Blaine  
 Piner, Mrs. Abbie ---930 N. Jefferson  
 Pearson, Mr. & Mrs. C. M. ---105 S. Gharkey  
 Pearson, Marjorie ---105 S. Gharkey  
 Post, Mr. & Mrs. G. V. ---806 N. Walnut  
 Post, Stanley ---806 N. Walnut  
 Pond, Mr. & Mrs. Ernest ---1720 S. Jeff.  
 Poling, Mrs. Harley ---5 miles Bethle Pike  
 Pope, Mrs. Mary ---28 Little Blk.  
 Pope, Ralph ---28 Little Blk.  
 Plymale, Earl R. ---1020 Macedonia  
 Proctor, Mr. & Mrs. V.  
 Priest, Mr. & Mrs. A. B. ---1201 S. Jefferson  
 Priest, Rosalie, Elmer ---1201 S. Jefferson  
 Props, J. Cooper ---715 E. Wash.  
 Poore, Mrs. Mae ---408 E. 13th  
 Quakenbush, Mr. & Mrs. F. 1514 E. Wash.  
 Quick, Dr. & Mrs. J. M. ---314 E. Wash.  
 Quick, William, Robert, ---314 E. Wash.  
 Quick, Dr. J. C. ---421 S. Mulberry  
 Quire, Mr. & Mrs. F. Coyd. ---1217½ S. Wal.  
 Randall, Paul ---903 E. St.  
 Raymer, Wayne.  
 Rainey, Clarence ---710 W. 11th  
 Reamer, Mrs. Josephine ---112 S. Cherry  
 Readle, Mr. & Mrs. Joseph ---1300 S. Jeff.  
 Reed, Mrs. Mary ---204 E. Sixth  
 Richman, Mr. and Mrs. L. C. ---201 Ivy St.  
 Riggan, Mrs. Emma ---221 S. McKinley  
 Riley, Mr. & Mrs. Harvey ---525 W. 8th  
 Risk, Mr. & Mrs. Earl ---314 S. Beacon  
 Risk, Con Willard ---314 S. Beacon  
 Risk, Mr. & Mrs. Don ---710 Gilbert  
 Rivers, Dr. & Mrs. G. A. ---515 W. Adams  
 Rivers, Glen ---515 W. Adams  
 Rogers, Mrs. Martha ---610 N. Jefferson  
 Rogers, Mr. & Mrs. E. A. ---518 S. Franklin  
 Rogers, Mr. & Mrs. J. A. ---2300 W. 8th  
 Rogers, Raymond and Chester. ---2300 W. 8th  
 Roth, Mr. & Mrs. C. H. ---704 N. Walnut  
 Rothlis, Mr. & Mrs. J. ---19 Canopic

Ross, Mrs. W. E. ---401 E. Wash.  
 Rollins, Mr. & Mrs. Emory ---420 Ohio  
 Rosinski, Lillian ---1439 W. 16th  
 Ross, Mrs. F. W. ---118 Queen St.  
 Ross, Mrs. Roddle ---416 S. Elm  
 Rush, Mrs. Francis ---1634 S. Walnut  
 Russey, Mrs. Nancy ---301 N. College  
 Rutledge, Mr. & Mrs. Wm. ---315 N. Plum  
 Sarver, Mrs. H. ---100 W. Main  
 Saunders, Mrs. Robt. ---Kilgore Ave.  
 Saunders, Mrs. W. A. ---527 Gharkey  
 Saunders, Mrs. R. I. ---527 Gharkey  
 Sassaline, Mr. & Mrs. H. ---1515 W. 12th  
 Schienk, Ebert A. ---824 E. Fifth  
 Scudder, Mr. & Mrs. Carl ---1031 W. 9th  
 Scott, Mrs. Mattie ---419 S. Vine  
 Scott, Miss Ernestine  
 Scott, Mr. & Mrs. J. R. ---321½ S. Walnut  
 Schultz, Mr. & Mrs. J. W. ---521 S. Gharkey  
 Schisler, Miss Bess ---806 N. Elm  
 Schaefer, Mrs. Ella ---730 Wheeling  
 Schmelzer, Garnet ---1317 W. Ohmer  
 Schmelzer, J. J. ---2308 S. Jefferson  
 Sechrest, Mrs. Eva ---1119 E. Sixth  
 Seavers, Mrs. Melvin ---100 Blk Dix  
 Sellars, Reginald ---1313 Kirby  
 Shaffer, Mr. and Mrs. Clyde ---1118 W. 2nd  
 Shaffer, Lucile, William ---1118 W. 2nd  
 Shideler, Mr. & Mrs. W. ---1312 S. Elm  
 Shultz, Mrs. P. ---319 E. Eighth  
 Shultz, Mrs. Rosa ---319 E. Eighth  
 Shoemaker, Mrs. Emma ---1401½ E. 9th  
 Shoemaker, Chas., ---1401½ E. 9th  
 Shroyer, Victor ---1601 S. Madison  
 Shipley, Mr. & Mrs. S. ---1696 W. Adams  
 Shultz, Mrs. Warren ---813 University  
 Shaw, Mr. & Mrs. Francis ---414 Ashland  
 Shaw, Helen ---414 Ashland  
 Shideler, Mr. & Mrs. S. ---1007 N. Jefferson  
 Shipley, Mrs. Lefa ---413 W. Wash.  
 Shaw, Mrs. Harriett ---217 E. Wysor  
 Shoemaker, Jonas, Ethel, Katherine --  
 --- Bethel Pike  
 Shannon, Thos. J. (18) ---Albany  
 Shannon, Mrs. Ida ---Selma  
 Shannon, Elmer ---Selma  
 Shannon, Eleanor ---Selma  
 Shannon, Alice Vera ---Selma  
 Shannon, Flora Ann Eileen ---Selma  
 Shannon, Roland ---Selma  
 Shafer, Mrs. Reed ---339 E. Adams  
 Silvers, Mrs. Howard ---400 Blk E. Chas.  
 Siegwart, Mr. & Mrs. A. ---1117 E. Adams  
 Siegwart, Anna, Kresentin ---1117 E. Adams  
 Sink, Mr. & Mrs. O. E. ---701 N. Calvert  
 Sink, Orville, Robert ---701 N. Calvert  
 Sims, Mr. & Mrs. Ernest ---410 E. North  
 Signate, Bernal ---2813 S. Jefferson  
 Skinner, Mr. & Mrs. Chas. ---118 E. 8th  
 Skinner, Mr. & Mrs. H. ---812 Macedonia  
 Slinger, Mr. & Mrs. T. J. ---116 S. Plum  
 Slinger, Lorena ---116 S. Plum  
 Slack, Mrs. W. R. ---313 S. Cherry  
 Slack, Lowell, John ---313 S. Cherry  
 Slinger, Mr. & Mrs. Ed. ---307 Ashland  
 Smith, Mrs. Merwin ---Eaton  
 Smith, Mr. & Mrs. Willard ---924 W. Gilbert  
 Smith, Mr. & Mrs. Troy ---207 Ashland  
 Smith, Mr. & Mrs. H. Earl 102 N. McKinley  
 Smith, Mr. & Mrs. P. O. ---1225 N. Walnut  
 Smith, Mrs. Gertrude ---1218 N. Walnut  
 Smith, Karoll, ---502 E. Gilbert  
 Smith, Mrs. William ---1206 S. Elm  
 Smith, Miss Helen ---1223 S. Jefferson  
 Smith, Mr. & Mrs. ---908 E. 9th  
 Smith, Mrs. Matter ---731 N. Jefferson



## MEMBERSHIP DIRECTORY (Continued)

Smith, Mrs. R. E. -----1302 E. Jackson  
 Smith, Mrs. Dr. I. M. ---312 Kimbrough Apt.  
 Smith, Mr. & Mrs. Merrill  
 Small, Mrs. Maud M. ---206 N. Little Blk.  
 Smedley, Mrs. Lydia -----1317 W. 12th  
 Snyder, Mr. & Mrs. Howard ---522 N. Calvert  
 Snyder, Mr. & Mrs. H. E. ---617 N. Jeff.  
 Snyder, Mrs. Perry -----296 E. North  
 Snyder, Mrs. Grace -----224 N. Monroe  
 Snodgrass, Ervin -----487 Hoyt Ave.  
 Snodgrass, Helen -----410 E. Wysor  
 Snodgrass, Mr. & Mrs. O. P. ---581 C St.  
 Snodgrass, Margie, Charles ---581 C St.  
 Sowars, Mrs. Gladys.  
 Sommers, J. G. -----300 W. Gilbert  
 Spurgeon, Dr. & Mrs. W. A. ---322 E. Chas.  
 Spurgeon, Dr. & Mrs. O. ---107 Riverside  
 Spurgeon, Kenneth -----727 Wheeling  
 Spurgeon, Chase -----504 Riverside  
 Stewart, David W. -----710 E. Jackson  
 Stiffler, Mrs. Chas. -----Selma  
 Stiffler, Franklin -----Selma  
 Stiffler, Nondas -----Selma  
 Stewart, Mrs. Florin -----9th & Meeker  
 Stewart, Mrs. Perry -----517 W. Adams  
 Stewart, Effie -----Wysor near Walnut  
 Stewart, Euleto -----Wysor near Walnut  
 Stewart, Mr. & Mrs. Lafayette 1314 E Jack.  
 Stacy, D. W., Vida -----1302 E. Main  
 Stegkamper, Mrs. Harry ---304 Riverside  
 Steck, Mrs. Herschel -----900 Blk. W. North  
 Stout, Mrs. Harry -----713 W. Adams  
 Stevens, Mrs. J. F. -----102 W. Wash.  
 Stephens, Mrs. Mary -----1708 S. Mulberry  
 Stephens, Eugene -----1708 S. Mulberry  
 Stonebreaker, Vivian -----322 E. 9th  
 Strickler, Mrs. Maud, Martha Lois.  
 Stump, Mr. & Mrs. Edw. ---604 S. Brady  
 Stephens, John -----819 S. Grant  
 Stumbaugh, Mrs. Ollie -----309 S. Grant  
 Stauff, Mrs. Fred L. -----315 S. Grant  
 Stephenson, Geo. W. -----Yorktown Pike  
 Stephenson, Mr. -----Yorktown Pike  
 Stephenson, Flora -----Yorktown Pike  
 Stitsworth, Mrs. Inez ---1819 S. Madison  
 Sutton, Geo. -----804 N. Walnut  
 Swinford, Mrs. Basil -----510 S. College  
 Swain, Mrs. Chas. -----1005 Powers

Taylor, Miss Anna ---401 E. Washington  
 Taylor, Mrs. Louisa F. ---508 W. Jackson  
 Templar, Mrs. E. R. -----214 W. Jackson  
 Templin, Miss Pearl -----410 W. Main  
 Templin, Lois, -----421 S. Gharkey  
 Thomas, Mrs. Flora -----716 W. Jackson  
 Thomas, Mrs. Josie -----1904 W. 8th  
 Thomas, Mr. & Mrs. E. O. ---1604 W. Sixth  
 Thomas, Mrs. Ermil -----516 E. Jackson  
 Thornburg, Erwin -----118 E. Seventh  
 Thornburg, Mrs. -----May & Elm  
 Thornburg, Mary E. -----710 E. Eighth  
 Thornbury, Mrs. W. G. -----799 W. 12th  
 Thornbury, W. G. -----799 W. 12th  
 Thornbury, Ova -----799 W. 12th  
 Thornbury, Mr. & Mrs. Sam  
 Thornburg, Mrs. Leo -----210 Ward Ave.  
 Thorpe, Mr. & Mrs. W. W. ---1315 Kirby Av.  
 Thorpe, Iena -----1315 Kirby Ave.  
 Townsend, Mr. & Mrs. B. E. ---806 Ohio Ave.  
 Truesdale, Mrs. Ella ---836 N. Jefferson  
 Trenary, Mrs. Ora -----714 Kirby Ave.  
 Tuttle, Otta -----1314 S. Vine  
 Tuhey, Mrs. Arthur -----400 E. Willard  
 Tuttle, Mr. & Mrs. John ---450 Ohio Ave.  
 Tyler, Willis -----825 D St.  
 Tyler, Melvin H. -----1145 E. Wash.  
 Ullom, Mrs. Emery -----205 Meeks Ave.

Underwood, Phillip S. S. ---E. Jackson Pike  
 Uptegraft, Mrs. Emaline ---1417 E. Gilbert  
 Van Buskirk, Mr. -----1417 W. 12th  
 Van Arsdale, Mrs. W. -----1513 E. Wash.  
 Vardaman, Mr. & Mrs. I. ---717 W. Main  
 Vardaman, Alice -----717 W. Main  
 Voss, Mrs. Hattie -----921 W. Main  
 Voss, Harriett -----921 W. Main

Wagoner, Mrs. Lydia -----308 N. Vine  
 Wagoner, Mr. & Mrs. J. O. ---2017 W. Jack.  
 Wallingford, Mr. & Mrs. L. 1603 W Adams  
 Wallingford, Stafford ---1603 W. Adams  
 Wallingford, Duff -----1603 W. Adams  
 Warren, Mr. & Mrs. Earl ---421 Ashland  
 Warren, Normene -----421 Ashland  
 Wasson, Miss Jean -----1501 E. Wash.  
 Wasson, Glen -----1501 E. Wash.  
 Ward, Mrs. Clara -----316 Kilgore  
 Waymire, F. D. -----Wheeling  
 Wetherill, Mr. & Mrs. A. B. 216 N. Mulberry  
 Wells, Mr. & Mrs. Arley ---163 Kilgore  
 Weber, Mrs. John -----217 W. Howard  
 Weesner, Mr. & Mrs. H. G. ---201 Riverside  
 Weesner, John -----201 Riverside  
 Weymouth, Eugene -----930 N. Jeff.  
 Wedmore, Mr. & Mrs. G. W. ---462 Ohio  
 Wedmore, Birkley, William ---462 Ohio  
 Weaver, Mrs. Chas. -----Wheeling Pike  
 Weeks, Miss Zephia -----1101 E. 5th  
 Wescott, Mr. & Mrs. T. O. ---605 Ashland  
 West, Mrs. Frank -----1211 Powers  
 Whalen, Mr. & Mrs. Geo. ---1325 S. Elm  
 White, Mrs. R. B. -----219 N. Mulberry  
 White, Mr. & Mrs. Ithamer Middletown Pike  
 Whitney, Mrs. S. E. ---R. R. Smithfield  
 Whitney, Mrs. Sherman ---Macedonia Pike  
 Winebrenner, Dr. & Mrs. L. ---800 N. Mul.  
 Winebrenner, John, Ruth ---800 N. Mul.  
 Widner, Mrs. Harry -----1117 W. Powers  
 Wiggs, Mrs. Waldo -----515 S. Blaine  
 Wiggs, Ernest, Haney. ---515 S. Blaine  
 Wigger, Herman H. (Kimbrough Store)  
 Wiggs, Mrs. -----1223 S. Madison  
 Wilhoit, Leland -----1910 E. 12th  
 Wilhoit, Henry -----1190 E. 8th  
 Williams, Mr. & Mrs. O. P. 219 W. Charles  
 Williams, Mrs. Ada -----408 W. Main  
 Williams, Wilma, Ernest ---408 W. Main  
 Williams, Mrs. Lacy -----219 W. Charles  
 Williams, Hines -----219 W. Charles  
 Williams, T. L. -----425 N. High  
 Wilson, Ellen -----298 W. Fifth  
 Wilson, Mr. & Mrs. R. W. ---314 E. Seymour  
 Wilson, Mr. & Mrs. Cas ---1711 S. Mulberry  
 Wilcoxin, L. P. -----800 N. Mulberry  
 Willis, Mrs. Derwin -----655 N. Elm  
 Witter, Mrs. Derwin -----654 N. Elm  
 Whyte, Will -----1306 N. Walnut  
 Whyte, Mildred -----1306 N. Walnut  
 Wright, Mrs. Garnet C. ---Infirmary  
 Wright, Mrs. Mary -----406 Ashland  
 Wingate, C. B. -----Albany  
 Wood, Miss Ida -----319 N. McKinley  
 Worthington, Mrs. Della ---416½ E. Main  
 Worl, Mr. & Mrs. Fred, E. Willard & Burl.  
 Yingling, Mr. & Mrs. Lloyd ---923 Louise  
 Yingling, C. E. -----407 W. 1st.  
 Young, Mrs. Clara -----315½ E. Main  
 Younce, Mrs. H. M. -----1595 E. 1st  
 Zeilinger, Mr. & Mrs. Wm. ---E. 5th  
 Zeilinger, Adeline -----E. 5th  
 Zetterburg, Mrs. Edw. -----646½ N. Elm  
 Zimmermine, Mr. & Mrs. Rudy 617 N. Mad.  
 Zook, Mr. & Mrs. A. M. ---845 N. Jeff.  
 Zook, Marie, Helen -----845 N. Jeff.  
 Zuber, Mr. & Mrs. Charles ---110½ N. Elm



# The Household Digest

---

## "FOOD" FOR THOUGHT

### "JUST USE ME"

I am the Bible.

I am God's wonderful **Library**.

I am always--and above all--the **Truth**.

To the weary pilgrim, I am a good strong **Staff**.

To the one who sits in black gloom, I am a glorious **Light**.

To those who stoop beneath heavy burdens, I am sweet **Rest**.

To him who has lost his way, I am a safe **Guide**.

To those who have been hurt by sin, I am healing **Balm**.

To the discouraged, I whisper a glad message of **Hope**.

To those who are distressed by the storms of life, I am an **Anchor**, sure and steadfast.

To them who suffer in lonely solitude, I am as a cool, soft **Hand** resting on a fevered brow

Oh, child of man, to best **DEFEND** me, just **USE** me.

---

### RECEIPTS FOR A HAPPY DAY

"Take a little dash of cold water,

A little leaven of prayer,

A little bit of sunshine gold

Dissolve in morning air.

Add to your meal some merriment,

Add thought for kith and kin,

And then, as a prime ingredient,

A plenty of work thrown in.

Flavor it all with essence of love

And a little dash of play,

Let a nice old book and a glance above

Complete a well-spent day."

## BOOST JACKSON STREET BUILDING FUND

BY BUYING YOUR READY JELL FROM

## THE LOYAL WORKERS'S CLASS

We Sell Home-Made Delicious READY JELL 10c Per Box

Twelve Flavors—Five Pure Fruit Flavors

PHONE 2456-J or 3437-J



# OMER CLEVENGER

GENERAL MERCHANDISE

PHONE 441

901 EAST WILLARD

FRESH EGGS DAILY—WHOLESALE & RETAIL

## Domestic Coal and Supply Company

20 KINDS  
COAL and COKE  
POCAHONTAS  
ANTHRACITE  
BUILDING SUPPLIES

PHONE

**271**

500 South Monroe Street

FRANKLIN E. FANTZ, Manager

---

COMPLIMENTS OF

## Kuhner Packing Co.

Muncie, Indiana

MAKERS OF **Keener** BRAND **Meats**

“Keener Brand Meats Make Keener Appetites”

---

## Muncie Pure Milk Co.

Pasteurized

MILK and CREAM

467 WEST SIXTH ST.

PHONE 478



## JUST FOR TODAY

Here are ten resolutions to make when you awake in the morning:

They are Just for One Day. Think of them not as a life but as a day's work.

There are two kinds of pleasure—one from yielding or receiving, the other from effort or overcoming. Only the latter kind need reinforcement by the will.

These things will give you pleasure. Yet they require will power. You don't need resolutions to do what is easy.

1.—Just for Today, I will try to live through this day only, and not tackle my whole life-problem at once. I can do some things for twelve hours that would appall me if I felt I had to keep them up for a lifetime.

1.—Just for Today, I will be Happy. This assumes that what Abraham Lincoln said is true, that "most folks are about as happy as they make up their minds to be." Happiness is from Within; it is not a matter of Externals.

3.—Just for Today, I will Adjust myself to what Is, and not try to Adjust everything to my own desires, I will take my family, my business, and my luck as they come, and fit myself to them.

4.—Just for Today, I will take care of my Body. I will exercise it, care for it, and nourish it, and not abuse it nor neglect it; so that it will be a perfect machine for my will.

5.—Just for Today, I will try to strengthen my mind, I will study. I will learn something useful, I will not be a mental loafer all day. I will read something that requires effort, thought and concentration.

6.—Just for Today, I will exercise my Soul, in three ways, to-wit: (a) I will do somebody a good turn and not get found out. If anybody knows of it, it will not count. (b.) I will do at least two things I don't want to do, as William James suggests, just for exercise. (c.) I will not show any one that my feelings are hurt. They may be hurt, but Today I will not show it.

7.—Just for Today, I will be agreeable. I will look as well as I can, dress as becomingly as possible, talk low, act courteously, be liberal with flattery, criticise not one bit nor find fault with anything and not try to regulate nor improve anybody.

8.—Just for Today, I will have a program. I will write down just what I expect to do every hour. I may not follow it exactly, but I'll have it. It will save me from the two pests. Hurry and Indecision.

9.—Just for Today, I will have a quiet half hour, all by myself, and relax. During this half hour, sometime, I will think of God, so as to get a little more perspective to my life.

10.—Just for Today, I will be Unafraid. Especially I will not be afraid to be Happy, to enjoy what is Beautiful, to love and to believe that those I love love me.

---

## HOW TO COOK HUSBANDS

A good many husbands are utterly spoiled by mismanagement. Some women go about it as if their husbands were balloons and blow them up. Others let them freeze by their carelessness and indifference. Some keep them in a stew by their irritating ways and words; others roast them. Some keep them in a pickle all their lives. It cannot be supposed that all husbands will be tender and good, managed this way; but they are really delightful when properly treated. In selecting your husband you should not be guided by the silvery appearance, as in buying a mackerel, nor by the golden tint as if you wanted a salmon. Be sure to select him yourself, as tastes differ. Do not go to market for him, as the best are always brought to your door. It is far better to have none, unless you have patiently learned how to cook him. A preserving kettle of the finest porcelain is the best, but if you have nothing better than earthenware pipkin, it will do with care. See that the linen in which you wrap him is nicely washed and mended with the required number of buttons and strings sewed on. Tie him in the kettle by a strong silk cord called "comfort" as the one called "duty" is apt to be weak. Make a clear, steady fire out of love, neatness and cheerfulness. Add a little sugar in the form of what confectioners call kisses, but no vinegar or pepper on any account. A little spice improves him, but must be used with Judgment. Do not stick any sharp instrument into him to know when he is done. If thus treated you will find him very relishable, agreeing nicely with you and the children, and he will keep as long as you want, unless you become careless and set him in too cool a place.



**DR. NELLIE S. BAKER**  
**CHIROPODIST**

318½ E. MAIN ST.

PHONE 3964

COMPLIMENTS OF SINGER'S BAKERY INC.

COMPLIMENTS OF

**Hampton  
Furniture  
Company**

1413-15-17 South Walnut St.

—PHONE 404—

---

**THE MUNCIE OIL & COAL COMPANY**

MRS. A. A. BIBLER, Manager

WHOLESALE and RETAIL

Oil, Coal, Gasoline and Greases

PHONE 984

OFFICE and YARDS—1619 SOUTH LIBERTY

MUNCIE, INDIANA

---

**J. P. SNYDER**

**GROCERY and POULTRY STORE**

WE SPECIALIZE IN POULTRY AND FRESH EGGS

Call Us For Your Wants

318 N. WALNUT

PHONE 825



# Davis Loan & Jewelry Co.

ESTABLISHED 40 YEARS

ALFRED DAVIS

VERNON DAVIS

## GENERAL HOUSEHOLD INFORMATION

### HELP IN CASE OF ACCIDENTS

**Drowning**—1. Loosen clothing, if any. 2. Empty lungs of water by laying body on its stomach and lifting it by the middle so that the head hangs down. Jerk the body a few times. 3. Pull tongue forward, using handkerchief, or pin with strings, if necessary. 4. Imitate motion of respiration by alternately compressing and expanding the lower ribs about twenty times a minute. Alternately raising and lowering the arms from the sides up above the head will stimulate the action of the lungs. Let it be done gently but persistently. 5. Apply warmth and friction to extremities. 6. By holding tongue forward, closing the nostrils and pressing the "Adam's apple" back (so as to close entrance to the stomach), direct inflation can be tried. Take a deep breath and breathe it forcibly into the mouth of patient, compress the chest to expel the air and repeat the operation. 7. **DON'T GIVE UP!** People have been saved after HOURS of patient, vigorous effort. 8. When breathing begins take patient into a warm bed, give WARM drinks, or spirits in teaspoonfuls, fresh air and quiet.

**Burns and Scalds**—Cover with Cooking Soda and lay wet cloth over it. Whites of Eggs and Olive Oil. Olive or Linseed Oil, plain, or mixed with Chalk or Whiting.

**Lightning**—Dash cold water over person struck.

**Sunstroke**—Loosen clothing. Get patient into shade, and apply ice-cold water to head.

**Mad Dog or Snake Bite**—Tie cord tight above wound. Suck the wound and cauterize with caustic or white-hot iron at once, or cut out adjoining parts with a sharp knife.

**Venomous Insects' Stings, Etc.**—Apply weak Ammonia, Oil, Salt Water or Iodine.

**Fainting**—Place flat on back; allow fresh air and sprinkle with water.

**Tests of Death**—Hold mirror to mouth. If living, moisture will gather. Push pin into flesh. If dead, the hole will remain; if alive, it will close up.

**Cinders in the Eye**—Roll soft paper up like a lamp lighter and wet the tip to remove—or use a medicine dropper to draw it out. Rub the OTHER eye.

### HINTS TO HOUSEWIVES

Keep flowers fresh by putting a pinch of soda in the water.

Vaseline rubbed well into the scalp will increase the growth of hair.

IF sassafras bark is sprinkled among dried fruit it will keep out the worms.

Ammonia will make all glass shine if a small amount is used in the washing water.

Remove grease from garments by sponging with one tablespoonful of salt to four of alcohol.

Molasses used in mooking should be previously boiled and skimmed. This removes the raw taste.

To remove hard grease spots from a stove, put a few drops of kerosene oil on a cloth, and rub them with it.

Unslacked lime is excellent for cleaning small articles in steel, such as jewelry, buckles and the like.

Keep your bread pans and apple dishes free from ill flavor by always washing them in hot water after using.

When ironing starched clothes put some kerosene on a cloth, and rub every iron on it as taken from the stove.

A pinch of soda added to sour fruit will take away much of the tartness, and make much less sugar necessary for sweetening.

A little quicklime placed in the infested places will drive away any kind of ants.

Insect powder, which can be bought at any drug store, sprinkled around the infested place will keep all kinds of insects away.



# A. B. WETHERILL

## PLUMBING—STEAM and HOT WATER HEATING

116 E. WASHINGTON ST.

Home Phone 1430

Business Phone 2979

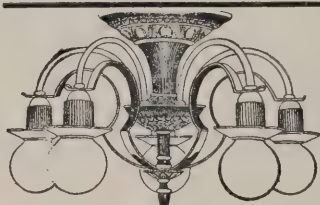
### THE CARPENTER SHOPPE

HEMSTITCHING—PLEATING—BUTTONS—RHINESTONES

All Work Guaranteed

Johnson Block

Phone 328



### FIXTURES

VACUUM CLEANERS—WASHERS

STAGGS ELECTRIC CO.

ELECTRIC WIRING

121 W. Main

Phone 3912

### TITTLE BROS.

## QUALITY MEATS

CORNER WALNUT and ADAMS STREETS

### SUPERIOR WET WASH LAUNDRY

"Where the Good Work Comes From"

CHARLES S. MARSH, Prop.

824 W. Willard

Phone 911

## THOMPSON'S BAKERY

—FOR—

BUTTER MADE OAT MEAL COOKIES

—PHONE 488—

### GOLDEN SUN COFFEE - TEA - SPICES

The Daily Choice of Countless Thousands

Save the Coupon in Each Can of GOLDEN SUN COFFEE and  
Get a Pound FREE

THE WOOLSON SPICE CO., TOLEDO, O.

KEEPS THE BEST IN  
REAL ESTATE

FIRE INSURANCE

RENTALS

Phone 199

## PAVEY

JOHNSON BLOCK

Room 349

NOTARY PUBLIC

M. L. MEEKS

A. G. MEEKS

E. S. MEEKS

M. L. MEEKS & SONS

Funeral Directors

11 E. Main St.

Muncie, Ind.



## WINDOWS AND MIRRORS

Save tissue paper for polishing windows and mirrors.

## TO CLEAN BATHROOM FIXTURES

For cleaning porcelain bathroom and kitchen fixtures, kerosene is a very easy and satisfactory cleaner—making the fixtures bright and spotless.

## CLEANING CHANDELIERS

Sponge brass chandeliers with hot vinegar and salt, rinse with soap suds and polish with flannel or chamois moistened with a few drops of machine oil.

## GILT FRAMES

Clean gilt frames with a sponge moistened in turpentine.

## TO KEEP SILVER FROM TARNISHING

Put in a box and cover with wheat flour.

## NERVOUS

When tired out and nervous, try the harmless stimulant of hot milk, drinking it in sips.

## CURE FOR OILY SKIN

Half a lemon and a pinch of salt added to a glass of hot water—drunk before breakfast.

## KITCHEN HINTS

### WHITES OF EGGS

When beating whites of eggs add one teaspoonful of cold water to each egg. This makes it beat up stiff and adds to the quantity. A MERINGUE for pies or puddings made in this way retains its stiffness, and is much more satisfactory.

### KITCHEN BOUQUET

$\frac{1}{2}$  lb. loaf sugar put in pan in oven and melt down slow. Don't burn. Put  $\frac{1}{2}$  pint of hot water into the sugar. Put in a small jar and you have kitchen bouquet.

### CAKE STICKING TO PAN

If cake sticks to the pan, let stand on a wet cloth.

### NO ODOR

Boil cabbage without a cover and no odor will be noticed.

### WHAT SALT WILL DO

Will remove tea stains from cups, will make whitewash stick better.

It is an excellent tooth powder, dissolved in warm water, an excellent gargle for sore throat.

Use salt and water to clean furniture. Apply with a brush and rub dry.

Salt and water held in the mouth after a tooth has been pulled will stop bleeding, prints rinsed in it will keep their color, it makes a good fertilizer, put a little in your flower pots.

A pinch in the mouth will cure nausea.

Use it in all foods—it is healthful.

## REMOVING STAINS

### FRUIT STAINS

To remove fruit stains, soak in hot milk.

### PEACH STAINS

Wet the stain with cold water, rub on soap, lay in hot sun. Repeat until stains vanish.

### TAR STAINS

Clear lard is the best thing for tar stains. Carefully scrape the loose tar away, so as not to spread it; rub the lard into the stain, after which—wash as usual.

### SCORCH STAINS

Scorch stains can be removed at once by rubbing with peroxide. Apply until it vanishes and then finish ironing.

### COFFEE STAINS

Pour boiling water over the stain. If resistant, try javelle water.

### GRASS STAINS

Alcohol will dissolve grass stains and is recommended for materials that cannot be washed.



# W. D. RAMSEY, GROCER

"EVERY PURCHASE GUARANTEED"

Courteous Service

We Deliver

117 W. CHARLES

PHONES 806-807

Phone 4803 FOORMAN'S PIE SHOPPE 704 E. Willard St.

## Hemingray Glass Company

MUNCIE, INDIANA

**FREE INSPECTION**

By Factory Trained  
Man.

Ask About Our New  
Black Bag For All  
Models.

**POSITIVE AGITATION**

IT PAYS TO KNOW THE DIFFER-  
ENCE BETWEEN THE NEW  
HOOVER, and an Ordinary Vacuum  
Cleaner. **ONLY \$6.25 DOWN**

Prices as Low  
as  
**\$59.50**

**TRADE IN  
YOUR OLD  
CLEANER**



**AUTHORIZED**

**HOOVER SERVICE STATION**  
319 WYSOR BLDG.  
Phone 946

**PHONE FOR FREE TRIAL**

**Phone**  
**4000**

**W. A. McNaughton Co.**

## American Laundry

COR. HIGH AND HOWARD

PHONE 909

**THE ADVERTISERS IN THIS BOOK ARE FRIENDS OF  
THIS CHURCH—LET US GIVE THEM OUR PATRONAGE**



R. E. SCOTT

H. G. WEESNER

## DIAMOND MERCHANTS & JEWELERS

Second Floor Johnson Block

A STORE OF SERVICE AND DEPENDABILITY

OUR REPAIR DEPARTMENT CANNOT BE BEATEN

—GIVE US A TRIAL—

### MILDEW

If fresh, can sometimes be removed with javelle water, but old blemishes cannot be removed. It is the most objectionable blemish known, being caused by a mold.

### MILK OR CREAM

Wash first with cold water, then hot. Alcohol will remove the stain on colored materials.

Wash in cold water, pour boiling water through the stain. Soak a bad tea stain in glycerine.

### RUST SPOTS

Rust spots may be removed from linen by applying lemon juice and salt. Leave the articles lie in the sun. When dry, apply time and again until the spot disappears.

### FOR CLEANING WALL PAPER, WINDOW SHADES, ETC.

Use one of the very best grades of rubber sponges in same manner you use ordinary wall paper cleaner. Have the sponge perfectly dry when using. When sponge becomes very much soiled, wash in warm soapy water, and allow to dry thoroughly before using.

### MORE HELPFUL HINTS.

**To Brighten An Old Carpet**—Wet several old newspapers, tear into small bits and scatter over carpet. Sweep briskly with broom dipped into tepid water, to which turpentine has been added.

**To Clean Matting**—Wipe over with tepid water and salt, being sure to rub with the grain of the matting. Wipe again with dry cloth, as this will keep it from turning yellow.

**To Remove Traces of Fly Paper From Furniture**—Rub with a piece of old carpet dipped in equal parts of turpentine and kerosene.

**To Remove Dirt From Porcelain Tubs, Etc.**—Rub with flannel dipped in gasoline; the effect is magical. Whiting is also excellent. To remove brown spots from Porcelain Tubs—Rub with salt and turpentine.

**To Keep Silver From Tarnishing**—Place a piece of lump camphor in the closet or drawer where it is kept.

**To Remove Egg Stain From Silver**—Rub with dampened salt.

**To Remove Fruit Stains From Knives**—Rub between two pieces of Irish Potato.

**To Clean Marble**—Allow a thin paste made of gold dust to remain on it over night. Turpentine is also good.

**To Remove Grass Stains**—Rub with molasses and wash in the usual way.

**To Remove Soot From a Carpet**—Sprinkle over with salt, then brush up.

**To Remove Candle Grease**—Try alcohol.

**To Remove Wine or Fruit Stains From Linen**—Hold the stained pieces tightly over a bowl, then pour a stream of boiling water from kettle held some distance above the bowl.

**To Remove Old Tea and Coffee Stains**—Wet spot with water, cover with glycerine and let stand for several hours. It may be necessary to repeat.

**To Remove Paint**—Saturate with turpentine, except for delicate colors, for which use chloroform.

**To Remove Blood Stains**—Wash in cold water, then with hot water and soap. For thick goods apply a paste of raw starch, renewing from time to time.

**To Drive Away Ants**—Paint spots with oil of sassafras and renew if ants return. A sure remedy.

**To Prevent the Taste of Burnt or Scorched Meat or Potatoes**—Place the vessel in cold water a few moments with the lid off.

**To Prevent Jelly Glasses From Breaking**—Place a teaspoon in each glass and pour hot jelly on it.

### DULL FURNITURE POLISH

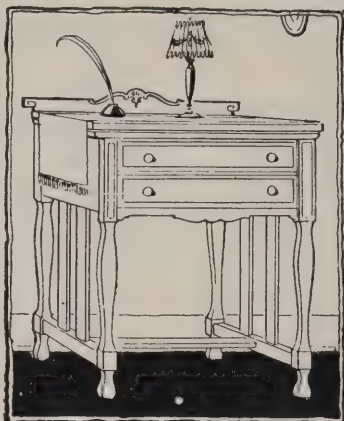
Two ozs. paraffin; one oz. benzine. Shake and do not use in room where there is a fire.





## W. E. BAKER

PARKER, INDIANA



HOUSE FURNISHINGS  
UNDERTAKING  
AMBULANCE SERVICE



Our Low Overhead Expense Enables  
Us to Sell Dependable Merchandise on  
a Very Close Margin.



We Sell the FREE Electric  
and Treddle Sewing Machine

FOR YOUR CONVENIENCE OUR  
STORE IS OPEN EVERY NIGHT

## CAMPBELL'S Ice Cream

AT ALL FIRST-CLASS FOUNTAINS

PARTY ORDERS GIVEN SPECIAL ATTENTION

Phones 1274 — 1275

## G. A. RIVERS, D. D. S.

302 WYSOR BUILDING

Office Phone 3041

House Phone 2327-W

MUNCIE, INDIANA



## T. L. Williams

FEED and COAL CO.

THE PLACE TO BUY ALL  
KINDS OF FEED AND  
HIGH GRADE COAL

Phone 790

425 N. High St.



## O'MEARA'S HAT SHOP

108 S. WALNUT ST.

Exclusive Millinery — Prices to Suit All

SILK HOSE—Guaranteed Line \$1.00 and \$2.00

### TABLE OF EQUIVALENT WEIGHTS AND MEASURES

#### MEASURING DRY INGREDIENTS

Flour, meal, powdered and confectioner's sugar, and soda should be sifted before measuring.

Baking Powder settles from standing in the box. Therefore the box should be shaken or turned upside down before measuring.

Salt and granulated sugar frequently lump. The lumps should be broken before measuring.

A cupful is measured level. To measure, fill the cup by large spoonsful and level with a case knife, using care not to shake the cup.

A tablespoon is measured level. A teaspoon is measured level. To measure part of a spoonful, level the spoon with a case knife; divide into an equal number of parts; remove from the spoon the amount not needed. This will leave in the spoon the fractional amount required.

#### MEASURING LIQUIDS

One cup of liquid is all that the cup will hold.

One spoon of liquid is all a tea or tablespoon will hold.

#### MEASURING SOLID FATS

Pack solidly into cup or spoon and level with a knife.

Or fill the cup with water, less the amount of fat required; then add fat until the water reaches the top of the cup. Pour off the water and you have an accurate measurement of fat.

Example: To measure  $\frac{1}{4}$  cup solid fat, fill cup  $\frac{3}{4}$  full of water, add fat until water reaches top of the cup. Pour off the water and there remains  $\frac{1}{4}$  cup of fat.

#### TABLES FOR ACCURACY

60 drops equal 1 teaspoon  
3 teaspoons equal 1 tablespoon  
16 tablespoons equal 1 cup

2 cups equal 1 pint  
4 cups equal 1 quart  
16 cups equal 1 gallon

#### EQUIVALENTS

2 cups fat equal 1 pound  
4 cups flour equal 1 pound  
2 cups granulated sugar equal 1 pound  
2  $\frac{2}{3}$  cups powdered sugar equal 1 lb.  
 $3\frac{1}{2}$  cup confectioner's sugar equal 1 lb.

2  $\frac{2}{3}$  cups brown sugar equal 1 lb.  
2 cups finely chopped meat equal 1 lb.  
9 large eggs equal 1 lb.  
2 tablespoons butter equal 1 ounce.  
1 square chocolate equals 1 ounce.  
2 tablespoons equal juice 1 lemon.



# WARREN BROTHERS

Wholesale Confectioners

115 E. Washington St.

Phone 4485

E A T

## Frohmuth's Pies

IN OUR NEW HOME

W. A. FROHMUTH

1431 E. WILLARD

PHONE 934

"THE AULTS"

## Ault Insurance Agency

110 N. WALNUT

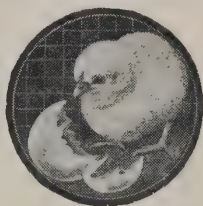
Office 413

Res. 889-2

## MUNCIE BABY CHICK COMPANY

BABY  
CHICKS

East Jackson Street  
Road



BROILERS  
FRYS

Phone 3103

HORACE G. MURPHY, Pres.

THE GREATER OAKLAND SIX  
PONTAIC, CHIEF OF THE SIXES

## Cooper Sales Co.

General Motors Products

200 N. WALNUT

PHONE 186

## Doeding Coffee Co.

ROASTERS — BLENDERS OF  
FINE COFFEES

WHOLESALE and RETAIL

119 W. Jackson

MUNCIE, INDIANA

Phone 3558



## WHEN YOU WANT TO READ THINK OF REED'S NEWS STAND

---

### PREPARATION OF FOODS FOR THE SICK

#### CREAM LEMONADE

Fill bottom of glass with cracked ice. Beat white of 1 egg to stiff froth, and sugar to taste. To this add juice of 1 lemon, stirring all the while, and then add one-half cup of cream. This will make two glassfuls.

#### FLAXSEED LEMONADE

Tablespoonful of flaxseed, pint of water. Boil one hour, then add juice of 1 lemon. Strain, and sweeten to taste.

#### MILK LEMONADE

Tablespoon of sugar, juice of 1 lemon, half cup of milk, half cup of water.

#### JUNKET

Heat half pint of fresh milk. Add teaspoonful of essence of pepsin. Stir enough to mix. Pour into custard cups, and let stand until firm. Serve plain or powder with sugar or nutmeg.

#### BEEF TEA

Free a pound of lean beef from fat, skin, etc. Chop up fine. Put into a pint of cold water to digest two hours. Simmer for three hours but do not let boil. Make up for water lost by adding cold water. Press and strain. The best meats for beef tea are the round and rump. Cold water draws out the albumen; boiling water coagulates it.

#### BEEF JUICE

Cut thin, juicy meat into pieces one and one-half inches square; broil one and one-half minutes over a hot fire. Squeeze with a hot lemon squeezer; season with salt and pepper. May be added to milk or poured over toast.

#### BEEF EXTRACT

Heat a select piece of round steak so that the juice may be freely pressed. Cut steak into pieces that will fit into a lemon squeezer and squeeze juice into a cup. Set cup in a dish of warm water, which must not be allowed to boil. Season to taste. May be served on toast.

#### CHICKEN AND VEAL EXTRACT

Make chicken broth from an old hen and cook down until it jellies. Cook a neck of veal until broth jellies, cool and skim off fat. As needed, use equal parts of each. The nourishment is in the veal and the chicken gives it flavor.

N. B.—The most delicate stomach can digest this.

#### SCRAPED BEEF SANDWICH

From a piece of steak scrape all the fibre from the connective tissue with a knife. Season with salt and pepper. Serve spread between slices of buttered toast.

#### CORNMEAL GRUEL

Mix two tablespoonfuls of cornmeal, tablespoonful of flour, teaspoonful of salt, teaspoonful of sugar, into a thin paste with a little cold water. Add quart of boiling water, and cook three hours. Add cup of milk and serve.

#### CRACKER GRUEL

Two tablespoonfuls of cracker crumbs rolled fine, teaspoonful of salt, teaspoonful of sugar, cup of boiling water, cup of boiling milk. Mix salt, sugar and crumbs; add boiling water, then milk; simmer two minutes.

#### OATMEAL GRUEL

Two tablespoonfuls of rolled oats; teaspoonful of salt, teaspoonful of sugar, cup of boiling milk. Mix oatmeal, sugar and salt; add boiling water; cook in a saucepan 30 minutes, or in a double boiler for two hours. Strain, and add hot milk. Bring to a boil and serve hot.

#### OYSTER BROTH

Chop a dozen oysters fine; put into a saucepan with a cup of cold water. Bring to boiling point; simmer five minutes, then strain and season. By adding milk three minutes before broth is taken from the fire, it is made more palatable.

#### SCALLOPED OYSTERS

Clean oysters; roll crackers and mix with melted butter. Sprinkle dish with crumbs, then place a layer of oysters, a layer of crumbs, another layer of oysters, and so on until all are used. Bake in a hot oven.



## CRUEA'S HOME BAKED GOODIES

—AND—

### Old Fashioned Salt Rising Bread

O. V. CRUEA, Prop.

318 E. Main St.

Phone 762

Indianapolis  
Columbus  
Logansport  
Lafayette  
Marion

### MUNCIE BUSINESS COLLEGE

Kokomo  
Anderson  
Muncie  
Richmond  
Vincennes

## Indiana Business College

JONES BLOCK—Corner Walnut and Charles Streets—MUNCIE, IND.

COMPLIMENTS

OF A FRIEND

## Walnut Motor Co.

CHRYSLER DEALERS

H. S. DEVOE

O. L. JANNEY

H. PETERSON

418-20 E. Jackson

Phone 4552

COMPLIMENTS OF

## McCormick Bros. Mfg. Co.

ALBANY, IND.

## EAGLE COAL CO.

BORDERLAND

EAGLE ELKHORN

POCAHONTAS

ANTHRACITE and COKE

NO LONG WAITS — NO SHORT WEIGHTS

Cor. Willard and Liberty Streets

PHONE

**10**

## S. L. IRWIN CO.

GROCERIES — MEATS — VEGETABLES

PHONES 391—392

323 EAST MAIN ST.



## Once Used Always Preferred

### READY-JELL & CHOCOLATE PUDDING

R-J- Mfg. Co., Troy, N. Y.

#### I NEVER KNEW.

I never knew the art required  
To fry an egg;  
And it has always made me tired  
To find a dreg  
Within my morning's coffee cup;  
And I have spurned  
My Breakfast toast, if I got up  
To find it burned.

I never knew how much of art  
It takes to broil  
A beefsteak to delight the heart  
And not to spoil  
The luscious flavor of the meat;  
And German fried  
Potatoes seemed a simple feat—  
Until I tried

I never knew the great finesse  
A cook must show;  
I never even tried to guess,  
But now I know;  
For while my wife has been away  
I ran the shack  
And did the cooking! Hip, Hooray!  
She's coming back.

And never more I'll make complaint  
If toast is burned  
And coffee seems to have a taint;  
For I have learned  
By sad experience, and rude  
And bitter smart,  
That even cooking breakfast food  
Is quite an art.

## SOUPS

#### THE VALUE OF SOUP

The New York Times says: "There are hundreds of families in comfortable circumstances who never have a soup for dinner (which without soup is always a failure), unless it be a sort of ragout or what farmers call a 'boiled dinner.' They are not aware how easy it is to prepare an ordinary soup and how cheap it is, too. It can be made of almost anything. A pot of water placed on the stove may be the recipient of divers odds and ends of meat and vegetables, to excellent advantage. After they have been boiled for a few hours there will be found in the pot a very good soup; wholesome, nourishing, appetizing, and its cost will be nominal. If the experiment were tried many families would be surprised and pleased at the result. They would have a much better dinner, for almost nothing, than they have hitherto had any idea of and once accustomed to soup they could not be persuaded to relinquish it. A simple soup benefits at once health, appetite and the purse."

#### SOUP STOCK

Soup stock is the basis of all meat soups. Raw meat and bone alone may be used, but left overs of various kinds of meat, bones and trimmings from steaks, roasts, etc., may be added to the soup kettle. Not more than one-third of the meat used should be left overs, as a good soup cannot be made from poor material. In order to give color to the stock, brown a part of the meat in the frying pan. Allow water in the proportion of one pint to each pound of meat. To season, add salt, pepper, and any of the following—bay leaf, clove, parsley, thyme, marjoram, onion, carrot, turnip and celery (the vegetables in the proportion of a heaping tablespoon to each pound of meat.) Strain the stock and set aside until the fat solidifies on the surface. Remove fat.

#### CLEARING OF SOUP STOCK

To one quart of soup stock add the slightly beaten white of an egg. Heat with constant stirring until the boiling point is reached and cook until the stock appears clear. Strain through double cheese cloth.

#### THICKENING OR BINDING OF SOUP STOCK

Melt butter with flour, as for cream sauce, and add to stock in desired proportions.

#### BROWN SOUP STOCK

Six pounds shin of beef, three quarts cold water, twelve peppercorns, six cloves, one tablespoonful salt, one-half cup turnip cut in dice, two or three sprigs of Thyme, two or three sprigs marjoram, two or three sprigs of parsley, one bay leaf, one-half cup carrot cut in dice, one-half cup onion cut in dice, one-half cup celery cut in dice.

Wipe beef, cut into cubes. Brown one-third of the meat in a hot frying pan. Put other two-thirds with the bone into a soup kettle. Add water and let stand for thirty minutes. Place over a slow heat, add browned meat and heat gradually to the boiling point. Remove scum as it arises. Cover and cook slowly for five or six hours. Add vegetables and seasoning about thirty minutes before the end of the time. Strain and cool.



**For Best Results**

**USE GAS FOR COOKING**

# **Central Indiana Gas Company**

**PHONE 754**

**300 E. MAIN ST.**

## **WHITE SOUP STOCK**

Three pounds knuckle of veal, two quarts cold water, one-tablespoonful salt, four peppercorns, one small onion, two or three stalks of celery.

Wipe meat, cut into inch cubes, and put into cold water and heat very slowly to the boiling point. Cook four or five hours. Add seasoning about one-half hour before the end. Strain and cool. When cold lift off the layer of fat and if desired clarify the stock.

## **CHICKEN SOUP**

A delicious soup is made by cutting into pieces as for fricaseeing a large fowl to be put on the fire to simmer in three quarts of cold water for four or five hours. Add during the last couple of hours, one onion and a stalk of celery. Strain off liquid, stand it aside to cool and remove the grease from the surface. Put on the fire again with a finely chopped carrot and two tablespoons of barley, simmering until they are tender. Then add a pint of half milk and half cream boiled and thickened with a tablespoon of flour. Just before serving beat in a cupful of whipped cream—an agreeable addition to any kind of soup.

## **SOUPS WITHOUT MEATS AS A BASIS**

### **POTATO SOUP**

Two medium sized potatoes, two cupfuls of milk, one tablespoonful of butter, one tablespoonful of flour, slice of onion, one-half teaspoonful of salt, pepper, one teaspoonful of parsley, one-fourth teaspoonful of celery salt, few grains cayenne.

Cook potatoes in boiling salted water; when soft put through a ricer. Scald milk with onion until well seasoned. Remove onion and mix milk and potatoes. Bind the mixture with the butter and flour which have been cooked together. Add seasonings and serve while hot.

### **CREAM OF TOMATO SOUP**

One quart tomatoes; one quart milk; one tablespoon of butter; two tablespoons flour; salt, pepper and sugar to taste. Make a cream sauce of the milk, butter and flour; stew the tomatoes until they are ready to serve, and then add a pinch of soda to the tomatoes.

### **MACARONI SOUP**

One quart brown soup stock, one-fourth cupful macaroni broken in half inch pieces, salt and pepper.

Cook macaroni in boiling salted water until soft. Drain, and add to stock heated to boiling point. Season with salt and pepper. Spaghetti or other Italian pastes may be substituted for macaroni.

### **CREAM OF CELERY SOUP**

Two cupfuls white stock, three cupfuls celery cut in inch pieces, two cupfuls boiling water, one slice onion, two tablespoonfuls butter, three tablespoonfuls flour, two cupfuls milk, one cupful cream, salt and pepper.

Parboil celery in water ten minutes; drain, add stock, cook until celery is soft, and rub through sieve. Scald onion in milk, remove onion, add milk to stock, bind, add cream and season with salt and pepper.

## **SOUP WITHOUT STOCK**

### **VEGETABLE**

One-third cupful carrot, one-half cupful celery, one and one-half cupfuls potato, one quart water, four tablespoonfuls butter, salt and pepper, one-third cupful turnip, one-half tablespoonful finely chopped parsley, one-half onion.

Wash and scrape a small carrot; cut in quarters lengthwise; cut in thirds lengthwise; cut strips thus made in thin slices crosswise. Wash and pare half a turnip, and cut and slice same as carrot. Wash, pare, and cut potatoes in small pieces. Wash and scrape celery and cut in quarter inch pieces. Prepare vegetables before measuring. Cut onion in thin slices. Mix vegetables (except potatoes) and cook ten minutes, in four tablespoons butter, stirring constantly. Add potatoes, cover, and cook two minutes. Add water, and boil one hour. Beat with spoon or fork to break vegetables. Add remaining butter and parsley. Season with salt and pepper.

### **OKRA SOUP**

Three quarts okra, cut fine; four quarts water; one can tomatoes; one ten-cent soup bone; one-fourth pound bacon. Mix; let boil for three hours, stirring and beating frequently, as this method thickens the soup, and add salt and pepper to taste. The longer the soup boils the better.

# S. L. IRWIN COMPANY

## GROCERIES — MEATS — VEGETABLES

PHONES 391—392

323 E. MAIN ST.

### NEW ORLEANS GUMBO

Cut up a fowl as if to fry and break the bones. Lay in a pot with just enough butter to brown it a little. When brown, add as much water as will make soup for four or five persons; add a thin slice of bacon, an onion cut fine, and some parsley. Stew gently four or five hours and about twenty minutes before serving thicken with a heaping tablespoon of dried sassafras leaves powdered fine in some of the soup, adding this to the rest of the soup. A little rice is an improvement.

Okra is a good substitute for the rice.

### MEAT SOUP MADE FROM EXTRACT

Two tablespoonfuls of extract; one quart of boiling water; one-half an onion, sliced; one stalk of celery; one-half teaspoonful of salt; two shakes of pepper; two sprays of parsley. Simmer this for twenty minutes; strain, and pour over six slices of lemon, one for each plate. Serve with hot crackers.

### OYSTER SOUP

Take oysters out of the liquid and to every quart of liquid add one pint of milk or water; then set on the fire with the oysters. Mix a large spoonful of flour with a little water and stir into the liquid as soon as it boils. Season with pepper, salt and a little vinegar or Worcestershire sauce; add a small piece of butter, and as soon as it boils again, serve, pouring on squares of toasted bread.

### PEA SOUP

Three cupfuls soup stock, one cupful peas, one cupful cold water, one small bay leaf, few sprigs parsley, blade of mace, one-half onion, one-eighth teaspoonful pepper, two tablespoonfuls butter, one cupful milk.

Drain and rinse peas, reserving one-third cup. Put remainder in cold water with seasonings and cook until peas are soft. Rub through strainer and add stock, and bind with butter and flour which have been mixed. Add milk and the reserved peas.

### NOODLE SOUP

One egg, flour and salt.

Beat egg slightly, add salt and flour enough to make a very stiff dough. Knead, then roll as thinly as possible. Roll sheet like a jelly roll and cut into thin strips. Add to soup stock and boil rapidly about five minutes. They may be cooked in chicken gravy and served as a vegetable.

### TOMATO SOUP

One cupful soup stock, two peppercorns, one-half small bay leaf, one clove, one tablespoonful onion diced, one tablespoonful celery diced, one tablespoonful flour, one tablespoonful butter, one cup tomatoes, sprig of thyme, salt and pepper.

To the tomatoes add the seasonings and simmer slowly until tomatoes are well flavored. Strain tomatoes through strainer and thicken with butter and flour, which have been mixed. Add stock and serve.

## SAUCES FOR MEATS

With roast beef, grated horseradish.

With roast veal, tomato or horse-radish sauce.

Roast mutton, currant jelly.

Roast pork, apple sauce.

Roast lamb, mint sauce.

Roast turkey, chestnut dressing, cranberry jelly.

Roast venison, black currant jelly or grape jelly.

Roast goose, tart apple sauce.

Roast quail, currant jelly, celery sauce.

Roast canvasback duck, apple bread, black currant jelly.

Roast chicken, bread sauce.

Fried chicken, cream gravy, corn fritters.

Roast duck, orange salad.

Roast ptarmigan, bread sauce.

Cold boiled tongue, sauce tartare or olives stuffed with peppers.

Veal sausage, tomato sauce, grated parmesan cheese.

Pork sausage, tart apple sauce or fried apples.

Frizzled beef, horseradish.

Pork croquettes, tomato sauce.

Corn beef, mustard.

Sweetbread cutlet, sauce bechamel.

Reed birds, fried hominy, white celery.

Lobster cutlet, sauce tartare.

Cold boiled fish, sauce piquant.

Broiled steak, maitre d'hotel butter or mushrooms.

Tripe, fried bacon and apple rings.

Broiled fresh mackerel, stewed gooseberries.

Fresh salmon, cream sauce and green peas.

Cream sauce with sweetbreads.

Orange salad with roast chicken.

Celery sauce with quail.

Stuffed olives with fish balls.

Horseradish sauce with boiled beef.

Horseradish and fried onions with liver.

French dressing with sardines.

Mint sauce with lamb.

Yorkshire pudding with roast beef.

Hard-boiled eggs and parsley with boiled salmon.

Cream gravy, strawberry preserves with fried chicken.

Oyster dressing for turkey.

Celery and onion dressing with roast duck.

Tart grape jelly with canvasback duck.

Currant jelly with roast goose.

Cucumber catsup with corned beef.



Courtesy of  
**DEWITT HOME BAKERY**

HOME MADE PIES AND CAKES

831 S. Walnut St. .

Phone 769

## FISH AND OYSTERS

Fish are a very valuable source of food elements. They provide a large percentage of tissue-building material called protein. Deep sea fish are rich in iodine which is so necessary in our diet to prevent goitre. Fish provide some minerals and a little fat. They are inexpensive, easily prepared, clean, wholesome and should have a regular place in your menus.

Fish may be fresh, frozen, salted or smoked. If frozen, it is best to thaw them in a large pan of cold water. If smoked, a short soaking in cold water may be necessary. If salted, several hours soaking in cold water may be required. Shell fish are best when very fresh.

In purchasing fish, you should watch for the following points in judging a good, fresh fish: fresh odor, skin hard and firm, eyes shiny and bulged (not sunken), gills bright red, scales firm and tight.

Because of the loose texture of the flesh, fish are particularly easy to digest.

In order to add flavor and color to an otherwise uninteresting dish, as far as flavor and color are concerned, fish are generally served with some acid sauce—Tartar, Hollandaise, tomato, lemon or mayonnaise.

### FISH (BAKED)

Clean fish, the head and tail may or may not be removed. The fish may or may not be boned. Rub inside and out with salt and pepper. Fill the cavity with stuffing, allowing it room to swell slightly. Sew the slit over with strong thread, taking stitches so deep that they will not tear out. If the head has not been removed skewer and tie the fish into the shape as the letter S and set it upright on a greased fish sheet, surrounded by bits of fat salt pork. If the head has been removed, place flat side down on the sheet. Brush over with melted butter and dredge with flour. If the fish is lean, lay strips of fat pork over it, a little water may or may not be added. Bake forty to sixty minutes basting occasionally. When done remove strings and strips of bacon. Garnish with lemon and parsley and serve with sauce if desired. (Hollandaise Sauce.)

### FISH STUFFING

One cupful bread crumbs, one-fourth cupful melted butter, four teaspoonfuls salt, one-half teaspoonful onion (fine), one teaspoonful chopped parsley, one-eighth teaspoonful pepper, one teaspoonful chopped cucumber pickle.

### HOLLANDAISE SAUCE

One-half cup butter, yolks of two eggs, one-fourth teaspoonful salt, one-half cupful boiling water, juice of one-half lemon, few grains of cayenne. Cream butter, add yolks of eggs and beat thoroughly into butter. Add salt, cayenne and water. Put into double boiler and heat carefully until it thickens, stirring constantly. If left over heat a moment too long it will separate.

### SAUCE TARTAR

To two cups of mayonnaise dressing add two medium sized sour cucumbers chopped fine and four sliced olives. Chopped parsley and capers may be added.

### FISH OMELET

One cup shredded codfish, two cups mashed potatoes, one-half teaspoonful butter, one egg, red pepper, onion, parsley. Spread on frying pan and roll over as you would omelet.

### FISH STEW

The famous pine bark stew of the Pee Dee. Two or three pieces of bacon, onion, salt and pepper, tomato catsup. Fry two or three pieces of bacon very crisp. Remove the meat, leaving the grease in the pan. Salt the fish well and chop up a lot of onions; put some in the fish, the rest between them in layers. Season well with black or red pepper, whole or ground. Pour water in the stew pan until the fish are barely covered. Cook covered for twenty minutes. Put in tomato catsup and browned flour, and cook ten minutes longer. A teaspoonful or two of Worcestershire sauce, added just before serving, will add much to the flavor. The fish will be whole when served, unless cooked too long, and the gravy will be plentiful and very fine.

Note—Pine bark will do if you have no fish or meat for the stew.

# W. P. Gilmore & Son

Insurance — Real Estate

332 JOHNSON BLK.

PHONE 4409

## TO FRY FISH

Clean the fish and wipe perfectly dry. Dredge with salt, pepper and flour; then dip in egg and roll in bread crumbs or corn meal. Plunge the fish in smoking hot fat and cook to a golden brown. Drain well before serving.

## BAKED SALMON

One can salmon, one and one-half cupfuls milk, two tablespoonfuls flour, bread crumbs, salt and pepper. Put the butter in a saucepan. When it melts, add flour, stirring constantly. Add slowly the heated milk and cook until thick. Put in level teaspoonful of salt and dash of red pepper. Fill a pan with alternate layers of salmon and this cream sauce. Cover with three-fourths cup of bread crumbs mixed with three tablespoonfuls melted butter. Bake.

## SALMON LOAF

One pound can of salmon, 2 or 3 eggs beaten light, one tablespoonful butter, one cup mashed potato if at hand, one-half cup of milk, one or two cups of soft stale bread crumbs, few drops of lemon juice, salt, cayenne, one tablespoon of parsley. Remove oil, bones and skin from fish; mince it with a silver fork; rub in the butter, add seasoning and mashed potato; soak the crumbs in milk and add eggs. Add this mixture to the fish and put into a well buttered mold. Steam one hour. Serve with sauce.

## SALMON SAUCE

Two tablespoons butter, two tablespoons of flour, one cup milk, salt, cayenne and the strained liquor from salmon. Make the same as white sauce and add strained liquor. Pour over loaf.

## SALMON CROQUETTES

One can of salmon, pepper, salt, powdered mace, bread crumbs. Chop meat fine, add pepper, salt and powdered mace. Mix this with one quarter as much bread crumbs, well rubbed. Make into pointed balls with two tablespoonfuls of melted butter. Roll these in beaten egg, then in pulverized cracker, and fry in butter or very nice, sweet lard. Serve dry and hot, and garnish with crisped parsley.

## ESCALLOPED OYSTERS

Oysters, bread crumbs, salt and pepper, milk. Place in a shallow baking dish a layer of oysters, over this spread a layer of bread or cracker crumbs. Sprinkle with salt, pepper and bits of butter. Alternate the layers until dish is full, having a thick layer of crumbs on top well dotted with butter. Pour over this enough milk to moisten it. Bake in hot oven. This can also be made, using cream sauce instead of milk.

## PANNED OYSTERS

One pint of oysters, one tablespoonful butter, salt and pepper. Put a large spoonful of butter in a hot pan over gas stove with pepper and salt. Let it get very, very hot. Put in one pint of oysters drained from the liquid and let them get hot through and puffed up. Have ready slices of toast keeping warm by the fire, and serve on these at once.

## OYSTER COCKTAIL

Eight small raw oysters, one tablespoonful tomato catsup, one-half tablespoonful of vinegar or lemon juice, two drops Tobasco, one teaspoonful finely chopped celery, one-half teaspoonful Worcestershire sauce, salt. Mix ingredients, chill thoroughly and serve in cocktail glasses or cases made from green peppers placed on a bed of cracked ice.

## FRIED OYSTERS

Two dozen large oysters, two eggs, fine bread crumbs. Wipe each oyster dry and sprinkle with salt. Beat eggs so as to mix yolks and whites. Roll oysters in bread crumbs, then egg, and again in crumbs. Fry in deep hot fat. When a deep brown, lift out and place on any absorbent paper.

## "PIGS IN BLANKETS"

Choose large oysters, roll each in a very thin slice of bacon and pin with tooth-picks. Fry brown on both sides in fat of the bacon and serve on small squares of bread, which have been buttered, pressed together and toasted. Garnish with parsley.

## SALMON CROQUETTES

Remove all bones from Salmon. One can Salmon, any size required. Salt. Make Salmon into oblong rolls, dip into well beaten egg, roll in cracker crumbs, then fry in butter.—Mrs. R. C. Peterson.



### SMOKED HAM WITH SAUCE

A piece of ham two inches thick, cut off fat. Place ham in roaster, cover with layer of raisins, then cover with  $1\frac{1}{2}$  cups brown sugar. Cut fat in strips and lay on top of sugar. Quarter apples and place around the ham. Roast slowly about two hours, cover closely. Add 2 tablespoons water at side of pan. This is a most delicious meat dish, almost a meal in itself.—Mrs. O. E. Sink.

### SWISS STEAK

Get a good juicy heavy steak 2 inches thick round steak preferred. Cut off carefully the edges that have gristle on pound 2 cups of flour into meat—pound it until all the flour has been consumed, salt and pepper to taste. Have iron skillet hot and place cup of fat in it, (Kuhners Pure Lard) place the steak in and fry brown, then turn and fry other side a nice golden brown—then pour boiling water in skillet, place lid on and set in oven to simmer three hours—as the water evaporates pour on more, when done the skillet should be full of nice brown gravy. Serve hot—Mrs. E. E. Caffee, Marion, Ind.

### BEEFSTEAK A LA MODE

Grind one lb. beef steak, cook in skillet with seasoning. Cook separate  $\frac{1}{2}$  package of spaghetti, season also, small can of tomatoes with 2 onions, seasoned. Arrange cooked hamburger on plate, place on top the cooked spaghetti, and on top of this, cooked tomatoes and onion.—Mrs. E. F. Daugherty.

### BACON FRAZEE

Beat 4 eggs very light, add  $\frac{1}{2}$  cup of milk, 1 tablespoon of flour, 1 tea spoon of pepper; fry 8 or 9 slices of bacon in frying pan, when brown pour the batter over bacon, brown both sides, serve on hot toast. —Mrs. Boaz.

### BEEF LOAF WITH RICE

1 lb. round steak, ground; 1 minced onion, 1 cup water, 2 cupfuls cold boiled rice, 1 cupful stewed tomatoes, 1 green pepper minced, 1 tablespoonful flour,  $\frac{1}{2}$  tablespoonful butter,  $\frac{1}{4}$  teaspoonful celery salt and pepper. Mix together the beet onion water, chopped green pepper one and one-half teaspoonful salt  $\frac{1}{4}$  teaspoonful pepper. Bake fifteen minutes in a loaf pan. Then spread rice on top, and bits of butter. Bake about three-quarters of hour longer. Turn out on a platter and surround with a sauce made by cooking the tomatoes, with celery salt and thicken with the flour, mixed in a little cold water.—Mrs. O. C. Gibson.

### SMOKED MEAT LOAF

2 lbs. fresh ham, 2 lbs. smoked ham, 12 large crackers crushed, 2 eggs well beaten. Mix and make into loaf, pour over this 1 can of Snyder's tomato sauce and 1 can of water place in oven and bake.—Mrs. Chester Clark.

### BAKED CREAM CHICKEN

1 chicken, 4 hard boiled eggs, 4 tablespoons flour, 4 tablespoons butter, 1 quart milk. Cream butter and flour, add milk and  $\frac{1}{2}$  pint of broth. Cut chicken from bone into small pieces and add eggs. Then add dressing. Mix well and put into a baking pan. Spread cracker crumbs on top and bake in a moderate oven for 1 hour.—Mrs. O. S. Burtner.

### BAKED CHICKEN

1 chicken, toasted bread, 6 hard boiled eggs. Cut chicken in small pieces, after taking from bone, place in bake dish, layer of chicken, layer of toasted bread, thin layer of cubed eggs, so on until dish is filled, salt to taste. Cream stock from chicken pour over all and bake three-quarters of an hour.—Mrs. R. C. Peterson.

### KEENER'S SMOKED HAM BAKED

Boil one "Keener Brand" Smoked Ham, allowing one-half hour for each pound in weight. Let cool in own liquid. Remove rind and make a paste of brown sugar and 1 tablespoon flour, 3 tablespoons ham liquid and 1 tablespoon vinegar. Rub all above over top of ham, over fat. Stick whole cloves, about 30 or 40, into fat and bake in 350 degree hot oven about 20 minutes.

### PRESSED VEAL

Wash and trim a veal shank (almost 3 lbs.) Boil with 1 clove, 2 allspice and salt until very tender, remove bone. There should be about one pint of stock. Snip meat in small pieces with shears. Mix with the meat, 1 pimento, cut in small pieces, and two hard boiled eggs cut into quarters. Press into a pan or dish cover with the stock. Let stand once night. To remove from dish set in hot water a minute and it will slide out. Place on a platter and garnish with parsley or lettuce, and sections of orange.—Mrs. G. A. Rivers.

### VEAL LOAF.

$1\frac{1}{2}$  lb. Veal, 1 lb. pork, 1 can Campbell's Tomato Soup, 1 cup celery, chopped fine; 1 mango, chopped fine, 3 eggs, 12 rolled crackers, 2 teaspoons salt,  $\frac{1}{2}$  teaspoon pepper, mix well, add sweet milk to form loaf. Divide in two loaves and bake for 1 hour. Mrs. Alfred Davis.

### BAKED HAM

1 lb. ham sliced, 2 cups sliced potatoes,  $\frac{2}{3}$  cup bread crumbs,  $\frac{1}{2}$  cup grated cheese,  $\frac{1}{2}$  teaspoon pepper, 1 cup or more of milk. Fry ham and put in casserole, cover with potatoes, salt and pepper, sprinkle cheese and bread crumbs over them, cover with milk and bake for one hour and one-half.—Mrs. O. C. Gibson.

The turnpike road to people's hearts I find  
Lies thro' their mouths, or I mistake mankind.

### HOW TO COOK VEGETABLES

All green vegetables are put on to cook in boiling water. Add salt to the water in which green or top-ground vegetables are to be cooked. White or underground vegetables are better when salt is added after the cooking.

Cabbage, cauliflower, onions and turnips must be boiled rapidly in an uncovered vessel, or they will emit unpleasant odors.

Medium size onions should be boiled in salted water one hour.

Green corn in salted water five minutes.

Peas in salted water twenty minutes.

Asparagus in salted water thirty minutes.

Cabbage (whole head) in salted water one hour and a half.

Cauliflower in salted water thirty minutes.

Carrots, turnips and the roots of plants in unsalted water one hour; if cut in dice, twenty minutes.

Young lima beans in salted water forty minutes.

Young beets in unsalted water thirty minutes.

Old beets in unsalted water two to three hours.

Potatoes in unsalted water until you can pierce them with a fork.

Spinach and greens in unsalted after fifteen to twenty minutes.

### BAKED POTATO

Select potatoes of uniform size. Scrub thoroughly with a vegetable brush; then put into a hot oven. Turn occasionally to insure even baking. Bake about forty-five minutes, or until they are soft throughout. On removal from the oven, break the skin to let the steam escape, so that the naturally dry, mealy potato will not become soggy from the quickly condensing steam.

### STUFFED POTATOES

Six baked potatoes, two tablespoonfuls butter, one-quarter cupful hot milk, one-half teaspoonful salt, one-eighth teaspoonful pepper, whites of two eggs beaten stiff or one whole egg. Bake large potatoes. Cut lengthwise through the center, remove the inside of the potato, mash, season, return to the shell and brown.

### BOILED POTATOES

Select potatoes of uniform size, scrub and remove all spots. Pare off a strip of the skin of each one. Put them into boiling salted water, and/boil gently about 30 minutes or until tender when tried with a fork. Drain off the water, shake the pan over the fire, to make the potatoes dry and mealy. Peel off the skins, and serve in a hot, uncovered dish.

### MASHED POTATOES

Six medium sized potatoes, one-half teaspoonful salt, one-third cupful of milk or cream, a sprinkle of pepper, two tablespoonfuls butter. Mash potatoes in a hot pan, add seasonings and hot milk. Beat with a fork or spoon to make white and light. Pile irregularly in a hot serving dish.

### FRENCH FRIED POTATOES

Wash and pare Irish potatoes, cut in lengthwise slices one-fourth inch thick. Soak in ice water for several hours. Wipe dry and fry a few at a time in deep hot grease. Drain on brown paper and sprinkle with salt.

### POTATOES O'BRIAN

Fry one scant pint of potatoes, cut in cubes, in deep fat. Set aside on brown paper to drain and sprinkle lightly with salt. Brown a small piece of onion in two tablespoonfuls of butter for a minute. Remove onion and add four pimentoes cut in small pieces. Add the potatoes and when thoroughly heated and mixed turn into a serving dish and sprinkle with chopped parsley.

### PITTSBURGH POTATOES

1 quart potato cubes, 1 onion,  $\frac{1}{2}$  cup pimento, 1 green pepper, 1 cup cheese, 1 tablespoon salt, 2 cups white sauce, 1 cup celery, few grains of pepper. Into a greased baking dish put a layer of potatoes, then cheese, celery, peppers and pimento. Add more potatoes and vegetables, until all are added. Pour white sauce or milk over filled baking dish and bake until vegetables are tender.—S. Pearl Newman.

### SIX MINUTE CABBAGE

Cut cabbage medium thickness, have boiling water in kettle with tight lid, put in cabbage, boil hard for six minutes, pour off the water. Add salt, pepper, butter, serve hot.—Mrs. Hines.

### ESCALLOPED CORN

1 can corn, 1 egg,  $\frac{2}{3}$  cup milk,  $\frac{1}{2}$  cup cracker meal, 4 tablespoonfuls grated cheese, 2 tablespoonfuls butter diced on top; place corn in mixing bowl, add cracker meal, beat eggs separately, stir in, then add cheese and milk, add salt and pepper to taste. Put in oven with butter diced on top. Bake 35 minutes in fast oven.

—Mrs. O. C. Gibson.



### CHILI CON CARNE

1 lb. beef (ground), 1 cup suet, 1 lb. beans (cook separate 1st hour, 4 medium potatoes, 4 medium onions,  $\frac{1}{2}$  quart tomatoes, 1 tablespoon chili, salt and pepper to season.—Mrs. Edgar Fay Daugherty.

### CHOW MEIN (OR CHINESE DISH)

1 can bean sprouts, 1 cup diced celery, fry about three pork chops or four if they are small. After they are well browned cut up into small diced pieces and put with sprouts and celery. Make rather thin gravy in skillet where meat is cooked and then pour into other ingredients. Salt to taste, cook slowly until done. Serve over canned Chinese Noodles, warm noodles in a pan of hot water before opening can.—Mrs. Hurd.

### CHEESE SANDWICHES

Cut bread in thin slices, cut cheese in thin slices. Butter bread and place cheese between two slices of bread. Toast in oven on both sides or on toaster or in greased skillet and serve hot.—Mrs. Julia Wiles, Emily Flinn Home, Marion, Ind.

### CHILI CON CARNE

Cut four slices of bacon up fine and brown. Brown an onion in fat. Brown one pound of hamburger steak. Add 1 can brown beans, 1 medium sized can tomatoes, salt and chili pepper to taste.—Mrs. L. F. Adair.

### SPANISH GOULASH

In the buttered pan, put a layer of sliced raw potatoes, layer of sliced onions, cupful of uncooked rice, pound of Hamburger steak spread thinly, and on top of all about one pint of canned tomatoes. The juice from these will form wetting enough for the whole. Season the layers with salt and pepper to taste and bake in a covered dish in a moderate oven for one hour, uncovering to brown.—Mrs. Addison.

### AMERICAN CHILI CON CARNE

2 cups chili or kidney beans,  $\frac{3}{4}$  teaspoon salt, 1 lb. ground tender beef, some fat,  $\frac{1}{4}$  teaspoon pepper, and dash of cayenne, 1 large onion chopped, 6 tablespoons bacon grease, 1 tablespoon chili powder,  $1\frac{1}{2}$  cups cream. Place ground beef, chopped onion and bacon grease in skillet and simmer until onion is tender, then brown mixture. When tender and brown, add salt, pepper, chili powder and cream, also beans. Let reach boiling point and serve hot. If too thick, add milk. A most delicious and nourishing dish. Notice the absence of tomatoes and the addition of milk to the ordinary chili.

—Mrs. O. E. Sink.

### SPANISH RICE

1 can tomatoes, 2 cups cooked rice, 1 large minced onion, 1 cup cheese, 1 teaspoon salt, 1 tablespoon butter, pepper. Put tomatoes, rice and onions in a baking dish and let heat. Then add cheese and butter and cook until cheese melts. Serve while hot.

—Mrs. Pettijohn.

### CHOP SUEY (American Style)

$\frac{1}{3}$  cup lard melted (or olive oil), 1 lb. lean pork cut in strips, 1 lb. lean beef cut in strips. Brown in a frying pan—a little at a time. Add 2 medium onions, chopped fine, 2 cups celery, chopped fine. Brown the onions and celery together and add to the brown meat, add boiling water enough to almost cover. Put in  $\frac{1}{4}$  cup of Chinese sauce. Cover and let simmer until tender, or about  $1\frac{1}{2}$  hours. When done add 2 tablespoons of flour in  $\frac{1}{2}$  cup water to make gravy. Serve with steamed rice.

### SUGGESTION FOR SANDWICHES

Equal parts of cheese and olives, chopped and mixed with salad dressing.

Cream cheese and pimento.

Strawberry jam and chopped nuts.

Ham or veal minced with boiled eggs.

Raisins and nuts chopped with salad dressing.

Marmalade with chopped nuts and celery.

Peanuts chopped with lettuce leaves.

Bell peppers chopped with salad dressing.

—Mrs. I. D. Butler

### SUGGESTIONS FOR SANDWICHES

Cold corned beef dotted with mustard.

Cold chicken.

Cold boiled ham.

Cold roast beef.

Cold beefsteak, minced and seasoned with celery salt or Worcestershire sauce

Cold tongue.

Cheese.

Chopped shrimps, celery and mayonnaise.

Chopped olives, cream cheese, Worcestershire sauce and mayonnaise.

Chopped pineapple and cottage cheese—on thin slices of bread or cake.

Lettuce and tomatoes.

Chicken salad.

Cold boiled egg, chopped and mixed with salad dressing.

Peanut butter.

Chopped walnuts mixed with cream cheese.

### PERFECTION SALAD

1 cup chopped celery, 1 cup chopped cabbage, 1 can pimientos,  $\frac{1}{2}$  cup granulated sugar, 2 tablespoons gelatine, 2 cups boiling water, salt and cayenne pepper, vinegar or lemon to taste. Serve on lettuce leaf with mayonnaise dressing.—Miss Lillie Dale. 208 Hill St., Wabash, Ind.

### SHRIMP SALAD

1 large can shrimp, 1 level cup celery, diced, 1 level cup lettuce shredded,  $\frac{1}{4}$  teaspoon salt. Mix with mayonnaise or boiled dressing, garnish with sliced lemons.—Mrs. Frederick Dobbs.

### HEAVENLY SALAD

1 bleached head of cabbage shredded, 1 can shredded pineapple, 1 cup nuts,  $\frac{1}{2}$  to 1 lb. of marshmallows cut fine. Set in a cool place one-half hour before serving, then add  $\frac{1}{2}$  pint of whipped cream, you may add a few pimientos if you like.—Mrs. W. S. Gordon.

### OVER NIGHT SALAD

One pound marshmallows cut in quarters, 1 can each of diced pineapple and Queen Anne Cherries (pitted), one pound of blanched almonds, cut or ground. Make your mayonnaise with lemon juice instead of vinegar. Use no sugar in the mayonnaise, as the marshmallows sweeten it. Mix thoroughly let stand over night in a cool place. Just before serving stir a half pint whipped cream all through it.

—Mrs. W. E. Rose

### FRUIT SALAD

3 apples cut in cubes, 4 bananas sliced, 1 dozen marshmallows, cut in cubes; 3 slices pineapple, cut fine;  $\frac{1}{2}$  cup nut meats,  $\frac{1}{2}$  cup sugar, 1 cup whipped cream, 1 box S. B. Jello. Mix jello with required amount of water, when cool add to above mixture, serve on lettuce.—Mrs. Geo. Cookton, Jamestown, Ind.

### LEMON JELLO SALAD

1 package lemon jello dissolved in one pint of boiling water, 1 small bottle of stuffed olives, sliced,  $\frac{1}{2}$  cup English walnut meats. Pour in mold, when cold cut in squares and serve with mayonnaise on lettuce leaf.—Mrs. S. D. Kidnocker.

### SALAD DRESSING

1 tablespoons flour, 4 tablespoons sugar, 2 teaspoons dry mustard, 1 teaspoon salt, 2 well beaten eggs,  $\frac{1}{2}$  cup sweet milk. Cook above ingredients together. Add  $\frac{1}{2}$  cup vinegar and lump of butter size of walnut, return to fire and let come to boiling point. Add whipped cream when ready to serve.—Mrs. J. E. Nixon.

### VEAL SALAD

1 lb. veal cooked very tender, 2 bunches celery, 5 hard boiled eggs, 1 small can pimientos, 1 doz. sweet pickles, small bit of onion mixed with mayonnaise.—Mrs. H. D. Hartley.

### HUNTER'S SALAD

2 cups cooked macaroni,  $\frac{1}{2}$  cup chopped celery,  $\frac{1}{2}$  green chopped pepper, 1 tablespoon salt, 2 cups peas, drained, 1 cup cheese, diced,  $\frac{1}{4}$  cup onions, diced,  $\frac{1}{4}$  cup red pimento. Combine ingredients and mix with mayonnaise. Serve on lettuce leaf with mayonnaise, or in one large dish if preferred.—Mrs. O. E. Sink.

### CRANBERRY RELISH

1 lb. of cranberries, 2 oranges with half the peeling of one put through food grinder. Add 2 cups of sugar and let stand over night.—Mrs. Will Smith.

### HOT EGG SALAD

3 hard boiled eggs, 1 cup cracker crumbs. Cream—1 pint milk; 1 teaspoonful butter;  $\frac{1}{2}$  teaspoonful salt. In a baking dish put layer of cracker crumbs, layer of sliced egg, little of the cream; making three layers. Put most of the cream on top and bake.—Grace Addison.



# Fruit Jars

**W**HEN ordering your supply of FRUIT JARS insist on your Dealer furnishing you with those branded "BALL." Every Jar bears this brand is made on the wonderful "OWENS MACHINE" which makes a stronger, smoother, more perfect and better tempered Jar than can be produced by the old method of manufacture.

Eliminate the danger of breakage when using the Cold Pack, Hot Pack or Steam Pressure Method by using either the BALL "PERFECT MASON" or "IDEAL" JARS.



**I**N every case of Ball Jars is packed a dozen HIGH GRADE RUBBERS of a quality the best that can be had in any market. This is done to insure the housewife the right and safe RUBBER without the extra cost of a separate purchase.



Every Jar, Cap and Lid is individually inspected to eliminate any defective ones. By using "BALL JARS" you have no risk of loss by spoiling if you follow directions. You can secure the "BALL BLUE BOOK" containing full instructions as well as valuable recipes for canning FRUITS, VEGETABLES and MEATS, or Ida Bailey Allen's new book "HOW TO USE THE FOODS YOU CAN" by sending 10c for either book, or 20c for the two books to

## *Ball Brothers Co.*

MUNCIE, INDIANA

## COLD PACK PROCESS

**FIRST**—Sterilize and temper the jars and caps by placing them in cold or warm water and heat the water until it boils. Leave them in hot water until ready to use.

**SECOND**—Select good, sound fresh fruit or vegetables. Carefully reject all decayed or withered which will spoil the flavor of the good and probably ruin the whole.

**THIRD**—Blanch (scald) the fruit or vegetables by placing them in a cheesecloth bag or basket and dip into boiling water for time given in "Time Table;" then dip into cold water and pack in jars. In case of berries and all soft fruits, the blanching can be dispensed with.

**FOURTH**—In case of fruit, pack the prepared fruit in jars, after blanching, and fill with hot syrup, about two parts water and one part sugar. The sugar can be omitted, using hot water only, and sweeten the fruit when it is used. It is better, however, to sweeten when canning, if sugar is available.

**FIFTH**—In case of vegetables, after blanching, pack the prepared vegetables in the jars and fill the jars with hot water, adding sufficient salt to season.

**SIXTH**—Place the rubbers in position on the jars. See that they rest flat on the shoulders of the jars all around. Wash all powder and foreign substances from the rubbers before using. Sterilize them before using by dipping them in hot water.

**SEVENTH**—If Mason jars are used, screw caps into position until they catch but do not tighten. If Ideal jars are used, place glass lid and rubber in position. Click the top bail in position but leave side bail up.

**EIGHTH**—Place jars in cooker or boiler. (See directions for making home-made cookers.)

**NINTH**—Fill boiler with water until the tallest jar is covered with at least one inch of water.

**TENTH**—Remove jars from boiler and seal immediately while hot.

**ELEVENTH**—After jars have cooled turn them upside down. Examine for leaks. If leaks are found, remove the cap, examine for defects, repeat the processing and seal again.

### ADVANTAGES OF COLD PACK METHOD

**FEWER SPOILED JARS**—Jar and contents are sterilized together and no germs are introduced afterward.

**BETTER FLAVOR**—Jar is closed during sterilization, thus preventing the escape of flavoring substances.

**MORE PLEASING APPEARANCE**—Material is not handled so much, and is not cooked to pieces. The natural color is more nearly retained because of blanching and cold dipping.

**LESS TIME, LABOR AND FUEL EXPENDED**—One handling takes the place of two, and the tedious part of the work is at the beginning and not at the end. Work and time are saved because so many jars are processed (boiled) at the same time and with the same fuel.

### A HOME-MADE COOKER

A wash boiler with cover, or similar utensil.

A metal or wood rack to prevent the jars from coming in contact with the bottom of the boiler and to allow water to circulate beneath the jars.

If sides and handles are provided on the rack, it can be used to lift the jars out; otherwise dip out some of the water and lift jars out by hand, using a towel.

Mrs. J. H. Parsons.

---

### BEEF RELISH

1 qt. cabbage, 1 qt. beets, 1 qt. grated horseradish, 1 cup vinegar, 1 teaspoon pepper, salt to taste, 1 qt. vinegar. Chop cabbage and beets together. Heat to boiling point and boil 5 minutes then can.—Mrs. Cale.

### MUSTARD PICKLE

Peel and slice large cucumbers, put in salt water over night, (salt to taste). Drain off water in morning, to each quart cook the following: 1 teaspoon mix spices, 1 teaspoon horseradish, 1 teaspoon mustard seed( whole), 1 pint vinegar( cider), 1-3 cup sugar. Let come to a boil then can.—Mrs. Cale.

### SWEET GREEN TOMATO PICKLES

Mix together 1 peck green sliced tomatoes, 6 sliced onions, 1 cup of salt; let stand over night and drain off liquid; add 1 quart of water and 1 quart vinegar and boil mixture for five minutes. Drain again and boil for ten minutes in 4 quarts of vinegar, 2 quarts light brown sugar, 1 tablespoon mustard, 1 tablespoon cloves, 2 tablespoon cinnamon, 1 tablespoon ginger. Put drained tomatoes and onions in glass jars, pour over them the hot boiling liquid and seal at once.—Mrs. H. Howard.

### MINCE MEAT

3 lbs. lean meat (duck is good), 1½ lbs. suet, 6 lbs. apples, 3 lbs. brown sugar, 1 lb. raisins, 1 lb. little dry raisins, cook ½ hour; 1 pint vinegar, 1 pint or more syrup, 2 teaspoons cinnamon, 1 teaspoon cloves, 1 teaspoon salt, 1 teaspoon black pepper, 1 teaspoon nutmeg, juice of 2 oranges, juice of 2 lemons.—Mrs. W. P. Gilmore.



## TO CAN PIMENTOES

Cut pimentoes in halves and take out seeds. Pour boiling water over and boil three minutes take out and let stand ten minutes in cold water, drain. Make a syrup of one-half pint vinegar, 1 half cup sugar, heat in the syrup and can hot.—Mrs. Ona Druck.

## CURRY PICKLES

Fifty medium size pickles, sliced. 7 tablespoons salt, let stand five hours, then drain. Take 4 cups sugar, 1 cup mustard seed, 1 tablespoon celery seed and 1 teaspoon Curry powder, heat and can.—Mrs. Ona Druck.

## MANGO RELISH

3 dozen mangoes, one-half red and green, 2 lbs. of cabbage, 1 dozen medium size onions, 3 tablespoons of white mustard, 3 tablespoons of celery seed, 1 quart vinegar, 1 quart sugar, salt to taste, put in jars, cold and use anytime. Do not need to can.—Mrs. Hilea Aldstadt.

## PICKALILLI

Chop together 1 peck green tomatoes, 1 head cabbage, 8 onions, 3 red or green peppers, 1 cup of salt, let this stand over night. Then drain off liquid. A bag containing 2 quarts vinegar and 1 lb. light brown sugar,  $\frac{1}{4}$  lb. mustard seed, 2 tablespoons cinnamon, 1 tablespoon black ground pepper, 1 tablespoon cloves, allspice and ginger. Boil the entire mixture for 30 minutes and seal while hot in Ball glass fruit jars.—Mrs. H. Howard.

## STRAWBERRY PRESERVES

Stem and wash berries, then cover them with boiling water, let stand five (5) minutes; drain and put 3 cups of sugar to one box of berries, cook hard 15 minutes, remove from fire and let stand 3 days before sealing them up, stir berries lightly about 3 or 4 times a day, before sealing.—Mrs. G. Boaz.

## SWEET PICKLES

1 quart vinegar, 2 tablespoons salt, 2 sticks cinnamon bark, 2 tablespoons mustard seed, 2 cups brown sugar. Put pickles in vinegar and heat to boiling point and can or put in jars and cover with vinegar mixture.—Mrs. Spurgeon.

## LIBERTY PICKLES QUARTERED

2 gal. pickles, 1 gal. boiling water, 1 pint salt; let stand 1 week. Pour off and put in 1 gallon, boiling water for 24 hours. Repeat with lump of alum, size of walnut. dissolved in last gallon. Then heat  $2\frac{1}{2}$  quarts vinegar, 8 cups of sugar, 1 tablespoon celery seed, 5 cents cinnamon bark. Pour over pickles, let stand 24 hours. Then pour off and re-heat. Repeat this for 4 mornings. Add a few cloves if you wish.

## PEPPER HASH

12 green peppers, 12 red peppers, 12 yellow peppers, 12 large onions; remove seed from peppers and put through food chopper with onions. Cover with boiling water, let stand five minutes. Drain and press the vegetables until free from water. Have ready two pints of vinegar boiling, two cups sugar, two tablespoon. Each of white mustard seed, celery seed, and salt, put hash in this and boil up good and can. Fine with oysters.—Mrs. W. E. Rose.

## CHILLI SAUCE

8 quarts tomatoes, 3 cups sugar, 3 cups mangoes, cut in small pieces, 2 cups onions, 1 cup salt,  $1\frac{1}{2}$  quarts vinegar, 3 teaspoons cinnamon, cloves, nutmeg and ginger.—Mrs. H. D. Hartley.

## CANTALOUPE RELISH

Peel and slice melons, lay in equal parts of vinegar and water, over night. Drain well—to each pound of cantaloupe, add  $\frac{1}{2}$  pound of sugar,  $\frac{1}{2}$  pint vinegar, ginger, cloves and cinnamon, put in bag, boil until perfectly soft and transparent.. Excellent for all kinds of game.—Mrs. W. E. Rose.

*Compliments of*  
***Butterfield Canning Co.***

#### DATE PUDDING

$\frac{1}{2}$  cup granulated sugar,  $\frac{1}{2}$  cup nuts, 1 cup chopped dates, 1 cup bread crumbs, 1 cup milk, 1 teaspoon Royal Baking Powder, 1 egg, a lump of butter the size of a walnut, bake about 20 minutes.—Mrs. Hurd.

#### LEMON PUDDING

1 cup sugar, 1 tablespoon flour, mixed; lump of butter, 1 lemon juice and grated rind, 2 eggs, beaten whites added last, 1 cup milk. Bake slow until brown, about 20 minutes.—Mrs. F. C. Shultz.

#### BREAD PUDDING

3 cups bread crumbs, 1 pint milk, 1 cup raisins, 1 cup sugar, 1 teaspoon butter, 2 eggs. Bake. Sauce—1 pint boiling water, 1 cup sugar, 1 tablespoon flour, 1 tablespoon butter, 1 teaspoon nutmeg. Pour over after taking from oven and stir through.—Mrs. Herbert Pence.

#### BREAD PUDDING

Mix together 1 cup raisins, 1 cup bread crumbs, 1 cup sugar, 1 cup sweet milk, 1 beaten egg, 2 tablespoon butter, any flavoring desired. Place in pudding dish and bake. The electric cookers are very fine for this.—Mrs. L. D. Ross.

#### MACARON PUDDING

$\frac{1}{2}$  pint milk,  $\frac{3}{4}$  cup sugar, yolks of 3 eggs, 1 tablespoon gelatine, 1 teaspoon vanilla. boil till it thickens, stirring constantly—adding vanilla last. While hot pour slowly over beaten egg whites, stick macaroons through it (about 10). Serve with whip cream.—Mrs. Edgar F Daugherty.

#### SUET PUDDING

1 cup of chopped seeded raisins,  $\frac{1}{2}$  cup of chopped suet, 1 cup of brown sugar, 2 eggs, 1 cup sour milk, 1 teaspoon soda, 1 teaspoon allspice, 1 $\frac{1}{2}$  teaspoon cloves, 1 teaspoon of nutmeg, 2 cups of flour; steam in double boiler 2 hours.—Mrs. R. C. Peterson.

#### SAUCE FOR PUDDING

1 cup sugar, 2 tablespoons flour, 1 table spoon of butter, 1 pint boiling water, flavor with vanilla, boil 5 minutes, serve over pudding.—Mrs. R. C. Peterson.

#### HEAVENLY PUDDING

1 can grated pineapple, 1 lb. marshmellow,  $\frac{1}{2}$  cup English walnut, 1 pint whipped cream. Mix pineapple and marshmallows. Let stand over night. Add nuts and whipped cream just before serving.—Mrs. Oren Gibson.

What's Cheapest in the End—  
Is Cheapest in the Beginning.

## Our Pride Flour

100 PERCENT PURE

RETAINS THE NUT-LIKE FLAVOR OF THE GRAIN

ADOPTED TO ALL KINDS OF BAKING

—ASK YOUR GROCER—



### TAPIOCA DESSERT

1 quart boiling water,  $\frac{1}{2}$  cup of minute tapioca,  $\frac{1}{4}$  teaspoon salt, cook until clear, when cold add  $\frac{1}{2}$  pint of whipped cream, 2-3 cup of sugar, and 1 small can of shredded pineapple.—Mrs. Will Smith.

### PINEAPPLE PUDDING

1 envelope of Plymouth Rock Gelatine,  $\frac{1}{2}$  pint hot water,  $\frac{1}{2}$  pint cold water, 1 cup chopped pineapple, 1 cup sugar, 1 pint cream. Dissolve gelatine in  $\frac{1}{2}$  pint hot water, add  $\frac{1}{2}$  pint cold water. Cook pineapple and sugar until tender or about 15 minutes. Add to gelatine. Let cool and congeal. When almost congealed add cream whipped. Let congeal again. Will serve sixteen people.—Mabel R. Gilmore.

### CHERRY PUDDING

1 cup of sugar, 1 cup of S. Milk, 1 heaping teaspoon Royal baking powder, 1 teaspoon butter,  $1\frac{1}{2}$  cups of flour. Put in pan greased with butter, then put in on top of batter, 1 quart cherry's, then add 1 cup sugar and 2 cups of boiling water and then another teaspoon of butter; bake 45 minutes. Serve with cream and sugar. I find you can use any kind of fruit you like.—Miss Grace Aldstadt.

### COFFEE CHARLOTTE

Soak 3 spoons of plain gelatine in cold water, make 1 pint of strong coffee and strain; stir in while hot, the soft gelatine. Add 1 cup sugar and set away to harden. Beat whites of two eggs and add just as it gets stiff. Again let it cool and then add  $\frac{1}{2}$  pint whipped cream and beat well. Pour into mold.—Dr. Nellie Baker.

### PEACH PUDDING

$1\frac{1}{2}$  cups flour, 1 cup sugar, 2 teaspoons Royal baking powder, 1 tablespoon butter; add water to make a stiff batter, put in greased pan; on top of this  $1\frac{1}{2}$  cups sliced peaches, or other fruit, 1 cup sugar, 1 tablespoon butter,  $1\frac{1}{2}$  cup boiling water, bake.—Mrs. Post.

### PINEAPPLE PUDDING

$\frac{1}{2}$  box Gelatine (Plymouth Rock). Dissolve in  $\frac{1}{2}$  pint cold water, add  $\frac{1}{2}$  pint water, 1 cup sliced pineapple chopped, 1 cup sugar; boil sugar and pineapple until tender (about 15 minutes); then stir into the gelatine. Let cool; add 1 pint whipped cream, mold and serve cold. Will serve 16 people. Use 1 pint cream before it is whipped.—Mrs. Omer Clevenger.

### CARMEL PUDDING

$1\frac{1}{2}$  cup brown sugar,  $2\frac{1}{2}$  cup boiling water, 1 tablespoon butter; boil together ten minutes;  $\frac{1}{2}$  cup milk,  $\frac{1}{2}$  cup granulated sugar, 1 tablespoon butter, 1 teaspoon Rumford baking powder. Flour to make stiff dough. Use a large pan to bake it in but do not grease it. Pour liquid in pan. Drop dough in liquid and bake in moderate oven.—Mrs. Ernest Hazelbaker.

### STEAM PUDDING

$\frac{1}{2}$  cup of sugar,  $\frac{1}{2}$  cup molasses,  $\frac{1}{2}$  cup sour milk, butter size of an egg, 1 teaspoon soda, spices to taste, 1 egg, 1 cup of raisins, flour to thicken like a cake, steam  $2\frac{1}{2}$  hours. Sauce—1 cup sugar, 3 tablespoon flour. Small piece butter. Mix with cold water and then stir in boiling water.—Mrs. W. G. Coffman.

### DATE PUDDING

1 cup nuts,  $\frac{1}{2}$  cup flour, 1 cup dates,  $\frac{1}{2}$  teaspoon salt, 1 cup sugar, 2 teaspoons baking powder, 2 eggs. Sift together flour, baking powder and salt. Cut dates and nuts into small pieces and add with the sugar. Stir in egg yolks and fold in beaten egg whites. Bake in a slow oven, for forty minutes. Serve with whipped cream.—Mrs. O. S. Burner.

### JELLO DE LUX

1 package Raspberry Jello, 1 lb. white grapes, 1 lb. almonds in shell, 1 large can pineapple, 1 dozen marshmallows, 1 pint whipping cream, 1 teaspoon vanilla. Dissolve Jello, stand until cool, quarter grapes remove seeds, shell almonds, blanch them and cut in halves, dice pineapple, when Jello is firm beat with dover beater until creamy, add grapes, nuts and marshmallows cut fine, mix well, whip cream until stiff, with 2 level tablespoons granulated sugar, add vanilla. Mix all thoroughly, put on ice and serve cold.—Mrs. Alfred Davis.

### DATE PUDDING

1 box dates, 1 cup ground nuts, (any kind), 1 pound Graham crackers rolled, 1 pound marshmallows, cut in small pieces, (I prefer them ground) powdered sugar to taste, one-half pint whipped cream, knead together, make into roll, place on ice and slice when needed, serve with whip cream.

### DATE PUDDING

1 box chopped dates, 1 cup English walnuts (chopped), 2 cups light brown sugar, 3 table spoons flour, 4 table spoons water, 1 teaspoon baking powder, 2 well beaten egg whites; mix dates, walnuts, sugar, flour and baking powder, together, then add water, stirring well, and lastly add well beaten egg, whites. Bake in slow oven 30 minutes.—Mrs. Hattie Voss.

### SAUCE FOR PUDDINGS

Mix 1 cupful of sugar with 2 tablespoonfuls flour, and add cream to make paste; add 2 tablespoons butter, and 1 cupful boiling water, cook five minutes. Pour over pudding when baked, whipped cream may be added if you wish.—Mrs. L. D. Ross.

### APRICOT ICE.

1 can apricots, 2 cups sugar, 2 doz. oranges, 1 cup water; boil sugar and water until strings Strain fruit twice.—Mrs. Frederick G. Dobbs.

### DATE PUDDING

Two eggs, one cup sugar, four tablespoons milk, five tablespoons flour, one tablespoon bread crumbs, 1 cup dates cut fine, 1 cup English walnuts cut fine, 1 teaspoon Royal baking powder. Steam forty minutes in a greased pan. Served with whipped cream.—Mrs. Nettie McKinney.

### DATE PUDDING

1 cup chopped dates, 1 cup sweet milk, 1 cup chopped nuts, 1 cube butter, 1 cup grated bread crumbs, 1 egg, 1 cup granulated sugar, 1 teaspoon baking powder. Mix all together and bake in a moderate oven for about forty-five minutes. Serve with whipped cream.—Mrs. H. Earl Smith.

### PINEAPPLE SAUCE

Rub 1 cup brown sugar, 1 tablespoon flour,  $\frac{1}{2}$  teaspoon salt, until all lumps are removed, stir in cold water to make a smooth paste, heat  $\frac{1}{2}$  can shredded pineapple, add while hot. Also cup of boiling water, butter size of walnut, cook well done. When cool serve over stale cake.—Mrs. Nelle Hines.

### FROZEN CUSTARD

1 quart milk, 4 eggs beaten, 1 cup sugar, 2 tablespoons of flour. Cook in a double boiler, when cold add one tablespoon vanilla, then freeze.—Mrs. J. C. Crilly.

### LEMON ICE

3 lemons, 3 oranges, 1 pint grated pineapple,  $3\frac{1}{2}$  cups sugar, 3 pints water and one egg, well beaten. Make a syrup of sugar and water and let it get cool, extract juice of lemons and oranges, mix fruit juice, fruit and syrup and freeze.  $\frac{1}{2}$  pint of cream can be used in place of egg. Put cream in after the fruit begins to freeze.—Mrs. John W. Mansfield.

### PUNCH

Make syrup of 2 cups of sugar, one cup of water by boiling ten minutes. 1 cup of strong tea, 1 pint cherry juice, 1 pint strawberry juice, juice of 5 oranges, juice of one pineapple. Let stand 20 minutes, strain over a piece of ice. Add one gallon of water, this will serve 50 people.—Mrs. Guy V. Boaz.

### FLOAT

1 pint milk, 2 eggs (reserve white of one), 2 tablespoon flour, 1 teaspoon vanilla, sugar to suit taste, cook until thick, fold in stiffly beaten eggs white; add grated pineapple and banana.—Mrs. Oren Gibson.

### PINEAPPLE SNOW

Cook one cup rice until well done, adding only salt, allow to cook dry, drain juice from can of shredded pineapple, using only pulp; sweeten to taste, add 1 pint whipped cream. Will serve 10 or 12.—Mrs. Hines.

### HAVE YOU EVER TRIED

Cooking apricots and dried peaches together?

Combining in a salad cold mint, cooked dried beets, and carrots—dressed with mayonnaise?

Putting a sprig of mint in the water in which potatoes are boiling to give them an odd and delicious flavor?

Putting a sprig of mint in Ice Tea—instead of lemon?

Serving salmon with orange juice instead of lemon?

Cooking cranberries with prunes?

Adding 3 or 4 cloves when boiling veal or tongue to flavor them?

Mixing almond and rose flavor together in making angel food cake?

Using equal parts of cold boiled macaroni, cooked diced carrots, and canned or fresh peas to make a novel salad?

Cooking a few slices of lemon with prunes, or cooking a small bag of spices with them.

Cooking a slice of lemon with cauliflower to keep it white?

Cooking beans and rice together?

Cooking okra and tomatoes together?



## PASTRY DEPARTMENT

One hard thing a cook has to endure,  
And one that can be remedied I am sure,  
Is to see the juice run out of a good pie,  
And not be able to do a thing but sigh.

So if she will take some cloth an inch wide,  
Dip it in cold water in a cup at her side;  
Then carefully place all around the pie,  
The juice can't get out—so please try.

Mrs R. C. Peterson.

### APPLE PIE

For apple pie, use about 4 large peeled greenings or unpeeled tender skinned, tart, red, cooking apples to fill the pastry lined pie tin. Cover with mixture of 1 cup sugar and teaspoon mace. Dot with 4 teaspoons butter. Wet edges and cover with thin paste. Seal edges by pinching and making a high rim to prevent juice boiling over. Bake in a 350 degree oven, 45 minutes.

### PIE CRUST

(Solid Shortening)

1½ cups Swansdown flour, ¾ teaspoon salt, ½ cup Keener Brand lard, 4-6 tablespoons cold water (¼ cup) Sift flour and salt. Cut in shortening. Add water by cutting in with a knife. Lay on floured canvass and roll out.

### REMEDY FOR BURSTING PIE CRUST

To prevent pie crust bursting and fruit juice overflowing, place a tube of writing paper in an opening in center of upper pie crust, this will allow steam to escape.—Mrs. Fred Caffee.

### PUMPKIN PIE

2 eggs, 1 cup pumpkin, 1 cup sugar, 1 cup sweet milk, ¼ spoon each of ginger, cinnamon, extract lemon, a pinch of salt. Bake in crust in slow oven.—Mrs. Fred Caffee.

### SPANISH PIE

1 pint sweet milk, 2 tablespoon flour, 2-3 cup granulated sugar, butter size of walnut 2 eggs. Cream sugar and butter, take part of milk and make paste of flour; add the yolks and nutmeg. Beat whites and stir in last.—Mrs. E. Rosenthal.

### LOS ANGELES ORANGE PIE

1 cup sugar, 1-3 cup flour, 1 cup orange juice, 2 egg yolks, pinch salt, small lump butter, grated rind of 1 orange, juice of 1 lemon, cook in double boiler until it thickens, pour into pie shell already baked. Cover with sweetened egg whites for meringue and brown.—Mrs. Edgar Fay Daugherty.

### RHUBARB PIE

2 cups of rhubarb diced in small pieces or a little more according to size of pan, yolks of 2 eggs, 2 tablespoons of flour, 2-3 cup sugar, beat all together and put into unbaked crust; beat 2 tablespoons of sugar into the 2 whites of eggs and put on top after the pie is baked and then brown.—Mrs. Hurd.

### SOUR CREAM PIE

1 cup sour cream beaten, 2 eggs beaten, ½ cup raisins, cinnamon and nutmeg to taste, bake in the crust when cold whip cream and put on top.—Mrs. J. C. Crilly.

### ONE CRUST CHERRY PIE

1 full cup cherries, 1 cup of juice or water, ½ cup sugar or more to suit taste, cook together; yolks of 2 eggs, add 2 tablespoons of flour and 1 tablespoon of butter, mix well and add this to the cooked cherries. Put in a baked crust, make a meringue of the whites of 2 eggs, put in oven and brown slightly.—Mrs. S. D. Kidnocker.

### LEMON PIE

Cream together 1 cup sugar and 1 tablespoon butter, add 1 table spoon flour, 2 well beaten egg yolks, juice and grated rind of ½ lemon, 1 cup sweet milk, 2 well beaten egg whites. Bake in crust in slow oven.—Mrs. J. H. Parsons.

This is an excellent recipe.

### LEMON PIE

1 tablespoon cornstarch, 1 tablespoon flour, ½ cup sugar, 2 eggs, 1 lemon; mix cornstarch and flour with sugar, add cup of milk, add well beaten egg yolks, have cup of milk, heating, add mixture to hot milk, when it thickens add lemon juice and rind, gratings. When done let cool, put in pie with uncooked crust, when done add meringue and brown slightly.—Mrs. Folbert Hitchcock.

### LEMON PIE

3 eggs, 1 cup sugar, 3 tablespoons of flour or cornstarch, 2 lemons, ½ cup boiling water, dissolve flour or cornstarch in a little water; add remainder and place on the stove until thick filling for one pie.—Mrs. R. C. Peterson.

### ICE BOX DOUGHNUTS

1 cup mashed potatoes, 1½ cup sugar, 1 cup milk, 3 eggs, 2 teaspoon Royal Baking Powder, 1 Tablespoon butter, 1 teaspoon vanilla, 1 teaspoon lemon, ¼ teaspoon salt, cream butter and sugar together, add eggs well beaten, add potatoes, milk, extracts and salt. Add flour to make a soft dough. Fry in Keener's lard.—Mrs. J. C. Crilly.

### FROZEN COOKIES

Cream 1 cupful of butter or substitute, and 1 cupful each of brown sugar and white sugar. Add 3 eggs and beat thoroughly. Sift flour and measure out 3½ cupfuls; add 1 teaspoonful of soda, 2 teaspoonfuls of cinnamon, ½ teaspoonful of salt and ¼ pound of almonds or walnuts chopped. Add flour to first mixture and blend thoroughly, kneading with the hands if necessary. Mold into rolls and place on ice overnight. Cut in thin slices and bake in an oven hot enough to bake before melting the dough (425 degrees). These cookies keep indefinitely. This recipe makes five dozen.—Mrs. O. E. Sink.

### COOKIES

1 quart Swansdown flour, into which put 1 level teaspoon each of soda and Royal baking powder, 2 cups of sugar, 3 or 4 eggs, and 1 cup of butter; if you haven't enough butter, use half lard (Keeners) Three tablespoonsful of water mixed with eggs, and flavoring. Have the dough quite soft, just so you can handle it nicely. Bake in quick oven.—Mrs. Addison.

### GOOD COOKIES

Two cups sugar, one of butter, one of sour milk, three eggs, one teaspoon soda; mix soft, roll thin, sift granulated sugar over them, and gently roll it in.—Mrs. Pettijohn.

### HERMITS

1 cup brown sugar, ½ cup butter, 2 eggs, ½ cup chopped nuts, ¾ cup raisins, 2 tablespoons milk, 2 teaspoons Royal baking powder, spice, clove, cinnamon, nutmeg. Flour to make very stiff. Drop from spoon in small dots big as walnut.—Dr. Nellie Baker.

### BUTTERSCOTCH COOKIES

2 cups brown sugar, ½ cup butter and lard (Keeners), 2 eggs well beaten, 1 teaspoonful cream tartar, 1 teaspoonful soda, 1 teaspoonful vanilla, 3½ cups of flour; mix into a loaf and set in a cool place until morning, slice thin and bake.—Mrs. W. S. Gordon.

### CARMEL COOKIES

1½ cup butter, 2½ cups granulated sugar, 2 eggs, 5 cups sifted flour, beat sugar and eggs; pour gradually into flour, adding 3 tablespoon sour milk, (adding soda first) 2 or 3 teaspoons vanilla, roll them very thin and bake in quick oven.—Mrs. A. Davis.

### GINGER COOKIES

1 cup of sugar, 1 cup New Orleans molasses, 1 cup lard, 1 tablespoon ginger, 1 tablespoon cinnamon, 1 tablespoon soda, 1 cup sour milk, put soda in milk.—Mrs. E. C. Caffee, Marion, Ind.

### OAT MEAL COOKIES (No. 1)

½ cup butter, 2 cups A sugar, 3 eggs, 1 cup sweet milk, 4 cups oats, 1 lb. raisins, 3 cups flour, 1 teaspoon soda, 1 teaspoon of cloves, 1 teaspoon cinnamon, 1 teaspoon nutmeg. Method—Mix butter sugar and eggs well, add milk to above and stir well, add oats and mix; add 3 cups of flour with soda added, add cinnamon, cloves and nutmeg. Last add raisins. Stir the above well together and drop on greased pan, drop a teaspoonful at a time about ½ inches apart.—Mrs. Mary E. Griggs, Emily Flinn Home, Marion, Ind.

### OAT MEAL COOKIES

1 cup granulated sugar, (scant); ¾ cup shortening, (Keener's lard), 2 well beaten eggs, 2 cups oatmeal, 2 cups flour, 1 teaspoon soda (level), place in greased pan with tablespoon and bake.—Mrs. Chester Clark.

### "CORNFLAKE MACAROONS"

2 egg whites, ½ cup cocoanut (shredded), 2 cups corn flakes, 2-3 cup sugar, ½ teaspoon vanilla or almond extract; beat white of eggs stiff, beat in sugar and vanilla; fold in cornflakes and cocoanut. Drop on well greased tins and bake 12 to 15 minutes in a slow oven.—Melba Daugherty.

### FRUIT BARS

1 cup dates, 1 cup nuts, 1¼ cup swansdown flour, 5 tablespoon buttermilk, 1 cup brown sugar, 2 eggs, pinch salt, butter pan and put oil paper in. Bake in moderate oven 25 or 30 minutes. Cool slightly and cut in bars and roll in powdered sugar.—Jeanette Pittenger.

### FILLED COOKIES

¼ cup butter, 2-3 cup sugar, 1 egg beaten light; 3 tablespoons milk, 1¾ cups flour, 1½ teaspoon Royal baking powder, nutmeg, roll thin and cut and put two together with the following filling, 1 cup raisins, figs or dates, 2 tablespoons lemon juice, ½ cup brown sugar, 1-3 cup water, 2 tablespoon Swansdown flour, cook until thick. Mrs. H. D. Hartley.



**ASK YOUR GROCER  
FOR A SACK OF**



**“Fine For Delicious Cakes and  
Light Fluffy Biscuits”**

**FRUIT BARS (Delicious)**

2 eggs beaten with pinch of salt, 1 level cupful sugar, ( $\frac{1}{2}$  lb.), 2 tablespoons boiling water, 1 level cup chopped nuts ( $\frac{1}{4}$  lb.), 1 level cup dates, chopped, ( $\frac{1}{4}$  lb.), 1 level cup Swansdown flour, ( $\frac{1}{4}$  lb.), 2 teaspoons Royal baking powder, 2 level teaspoons vanilla. Break eggs into a bowl, beat well, then add other ingredients in the order given, sifting flour and Royal baking powder together. Pour into a shallow greased pan, bake in moderate oven and cut in squares, when cold. Sufficient for twenty-four bars.—Mrs. W. R. Slack.

**GINGER COOKIES**

2 cups Orleans molasses, 1 cup brown sugar, 1 level teaspoons soda,  $\frac{1}{2}$  cup lard, 1 teaspoon ginger, 2 eggs,  $2\frac{1}{2}$  level cups flour. Method—Add soda, sugar, eggs, lard, ginger to the molasses, mix well and put on fire and let come to a boil, remove from fire and let cool. Last add flour.—Mary Furter, Marion, Ind.

**“HERMITS”**

1-3 cup butter or oleomargarine, 2-3 cup sugar, 1 egg, 2 tablespoon milk, 1 cup flour, 1-3 cup raisins cut in small pieces,  $\frac{1}{2}$  teaspoon cinnamon,  $\frac{1}{4}$  teaspoon nutmeg, 2 tablespoons Royal baking powder. Cream the butter, add sugar gradually, then raisins, egg well beaten and milk. Mix and sift dry ingredients and add to first mixture. Drop from a teaspoon or tablespoon on greased tins. Bake in moderate oven 12 to 15 minutes.—Mrs. Edgar Fay Daugherty.

**OAT MEAL COOKIES**

1 cup sugar, 1 cup butter, 2 cups flour, 2 cups oats,  $\frac{3}{4}$  cup currants, 1 teaspoon soda, 2 teaspoon cinnamon, 2 eggs; mix sugar and butter, then add oats, add beaten eggs, sift soda through flour, add soda and flour to mixture, wash currants and flour them, adding to above mixture, add cinnamon, drop teaspoon at a time on greased pan, two inches apart and bake.—Mrs. Mary E. Griggs, Emily Flinn Home, Marion, Ind.

**COOKIES**

1 cup Keener Brand Lard, 2 cups sugar, 3 eggs, 1 teaspoon soda, scalded, 1 pinch salt, 2 teaspoon Royal baking powder, 1 cup sour milk; flavor to taste, flour to make soft dough.—Mrs. J. C. Crilly.

**DATE STICKS**

$\frac{3}{4}$  cup powder sugar, 2 tablespoons flour, 2 eggs beaten separately, 1 lb. dates chopped,  $\frac{1}{2}$  cup nuts, 1 teaspoon baking powder; bake  $\frac{3}{4}$  hour in a slow oven, when cold cut and sprinkle with sugar.—Mrs. J. C. Crilly.

*A family  
heritage—*



Through five  
generations the  
advice to use

**ROYAL  
BAKING  
POWDER**

has been handed  
down from mother  
to daughter !

*Royal contains no alum — leaves no bitter taste !*



## Chicken Shortcakes

2 cups flour  
3 teaspoons Royal  
Baking Powder  
½ teaspoon salt

4 tablespoons shortening  
½ cup water  
1 egg  
creamed chicken

Sift together flour, Royal Baking Powder and salt; add shortening and mix in thoroughly with steel fork; add water to beaten egg and add this liquid slowly to make a soft dough. Roll or pat out with hands on floured board to about one-half inch thick. Cut with very large biscuit cutter first dipped in flour or half fill large size greased muffin rings which have been placed on baking pan. Bake in hot oven (475°) 10 to 12 minutes. Split while hot, butter or not as desired, and fill with creamed chicken.

## Royal Caraway Loaf

1 cup butter  
1½ cups powdered sugar  
yolks of 5 eggs  
whites of 2 eggs  
3 cups flour  
¼ teaspoon salt

2½ teaspoons Royal Baking  
Powder  
¾ cup milk  
3 teaspoons caraway seeds  
2 teaspoons rose water  
½ teaspoon extract cinnamon

Beat butter until soft and creamy; add sugar and yolks of eggs, beating well. Stir in unbeaten whites of eggs and beat one minute. Sift flour with Royal Baking Powder and salt, adding alternately with milk. Sprinkle in the caraway seeds, beat well and add flavoring. Pour into well greased cake tin and bake 1 hour and 20 minutes, in moderate oven (325°).

*(Use level measurements for all materials.)*

*For Perfect Results Use*

**ROYAL**  
**Baking Powder**  
**Absolutely Pure**

### CARMEL COOKIES

2 cups brown sugar,  $\frac{1}{2}$  cups Keener lard, 2 eggs, 1 level teaspoon of soda and cream of tarter, 1 teaspoon vanilla,  $3\frac{1}{2}$  cups Swansdown sifted flour,  $\frac{1}{2}$  cup raisins,  $\frac{1}{2}$  cup cocoanut,  $\frac{1}{2}$  cup nuts, mix at night and bake in morning. Mold into 2 loaves and cut  $\frac{1}{2}$  inch thick and bake.—Mrs. Carl Hurd.

### DATE BARS

1 cup granulated sugar, 3 eggs,  $\frac{3}{4}$  cup nuts, 1 cup dates, 1 cup Swansdown flour, 1 teaspoon Royal baking powder,  $\frac{1}{4}$  teaspoon salt, beat eggs separately, bake in two sheets about 30 minutes in moderate oven, cut in square and roll in powdered sugar.—Mrs. Carl Hurd.

### GINGER BREAD

$\frac{1}{2}$  cup brown sugar,  $\frac{1}{2}$  cup butter, creamed, 1 cup molasses, 1 teaspoon soda in cup of hot water,  $\frac{1}{2}$  teaspoon ginger, 1 teaspoon cinnamon, 2 eggs,  $2\frac{1}{2}$  cups flour,  $\frac{1}{2}$  teaspoon salt.—Mrs. Hurd.

### DOUGHNUTS

1 egg, 1 cup granulated sugar, 2 scant tablespoons melted butter, 1 cup sweet milk, 1 teaspoon salt, 2 teaspoon Royal baking powder, flour enough to make a soft dough, 1 teaspoon lemon extract,  $\frac{1}{2}$  teaspoon nutmeg.—Mrs. Hurd.

### COCOANUT MACAROONS

1 cup cocoanut,  $\frac{1}{2}$  cup powdered sugar, 1 teaspoon flour, beaten white of 1 egg, drop by spoonfuls on greased pan.—Mrs. Hurd.

### SHORT CAKE

1 quart flour, 2 teaspoon Royal baking powder,  $\frac{1}{2}$  cup sugar, 1 tablespoon butter or lard, after mixing the above add 1 cup sweet milk, mix in soft dough and divide in two equal parts, roll and bake in two tins. Bake in quick oven, spread fruit between and on top and serve.—Mrs. Minnie Whitney.

### NANCY'S DOUGHNUTS

2 cups sugar, 1 cup milk, 3 eggs, 1 tablespoon melted butter, 2 teaspoon Royal baking powder; mix to a soft dough. Fry in hot Keener Brand lard.—Mrs. W. F. Coffman.

### GRAHAM PANCAKES

Dissolve  $\frac{1}{2}$  teaspoon of soda in one pint of sour milk, add one beaten egg, salt to taste and Graham flour enough to make thin batter Fry on hot griddle.—Miss L. B. Hanger, Masion, Ind.

### FRENCH FRIED BREAD

Slice bread  $\frac{3}{4}$  inch thick, 1 egg well beaten, add cup of milk. Dip bread in mixture, fry in butter on hot griddle until brown.—Mrs. T. B. Hanger, Marion, Ind.

### THE BEST CORN BREAD I KNOW

1 cup flour, 1 teaspoon baking powder,  $\frac{1}{2}$  teaspoon salt, 1 egg, 1 cup corn meal, 1 tablespoon sugar, 1 cup milk,  $\frac{1}{2}$  lb. bacon, cut fine. Method—Sift dry materials; beat egg; add milk to mixture. Spread thin in greased baking pan. Sprinkle bacon over top. Bake about 15 minutes in a hot oven.—Mrs. Omer Clevenger.

### CORN BREAD

1 egg, 1 cup sweet milk, 2 tablespoons sugar,  $\frac{1}{4}$  cup lard, 1 cup flour, Swansdown, 1 cup corn meal, 2 teaspoons baking powder,  $\frac{1}{2}$  teaspoon salt.—Mrs. A. R. Clark.

### CORN BREAD

1 tablespoon butter, 3 tablespoon sugar, 1 egg, 1 cup sweet milk, 3 tablespoon flour, 6 tablespoon meal, 2 teaspoons Royal baking powder, mix well and bake in oven.—Mrs. Minnie Whitney.

**Rea Riggin & Sons**  
**Dairy Products**

Phone 2631-W.



## CORN BREAD

$\frac{3}{4}$  cup corn meal,  $1\frac{1}{2}$  cup flour, 4 level teaspoon Royal paking powder, 2 tablespoon sugar, 1 tablespoon butter,  $\frac{3}{4}$  teaspoon salt, 2 eggs, 1 cup sweet cream, sift dry ingredients, then add sugar, then melted butter, last beaten eggs. Bake in moderate oven.—Mrs. W. V. Pittenger, 185 Kilgore.

## BOSTON BROWN BREAD

1 cup Graham flour, 1 cup corn meal, 1 cup white flour,  $\frac{1}{4}$  tablespoon soda, 1 teaspoon salt,  $\frac{3}{4}$  cup molasses,  $1\frac{3}{4}$  cups milk or water or 2 cups sour milk, 1 cup raisins. Mix dry ingredients first and then molasses and liquid. Add floured raisins. Put in baking powder cans and fill 2-3 full. Steam  $3\frac{1}{2}$  hours. Cover with waxed paper or lid. Dry off in oven if necessary. School children enjoy this in their lunches.—Mrs. O.E. Sink.

## NUT BREAD

2 eggs, 1 cup sugar,  $\frac{1}{2}$  sweet lard,  $1\frac{1}{2}$  cups chopped nuts, 3 heaping teaspoons Royal baking powder,  $1\frac{1}{2}$  sweet milk,  $3\frac{1}{2}$  cups flour—Mrs. E. C. Caffee, Marion, Ind.

## NUT BREAD

3 cups flour, 1 cup sugar, 1 teaspoon salt, 7 level teaspoons Royal baking powder, 1 cup nuts,  $1\frac{1}{2}$  cups sweet milk.—Mrs. Earl McPherson, Marion, Ind.

## QUICK NUT BREAD

2 eggs, 1 cup sugar, 1 cup milk, 1 teaspoon salt, 1 cup chopped nuts,  $3\frac{1}{2}$  cup flour, 4 teaspoons Royal baking powder sifted together; beat eggs and sugar light, add milk, salt and nuts mix well, fold in flour lightly. Fill pans half full. Let stand 20 minutes. Bake in moderate oven 45 minutes.—Mrs. L. F. Adair.

## NUT BREAD

Beat together thoroughly, 1 cup sugar, scant,  $\frac{1}{2}$  teaspoon salt, 1 egg, a little nutmeg and extract of lemon; add  $1\frac{1}{2}$  cups milk, 4 cups Swansdown flour, 3 heaping teaspoons Royal baking powder, 1 cup chopped nuts. Let raise about 15 minutes, then bake in slow oven about 1 hour.—Mrs. W. R. Slack.

## NUT BREAD

4 cups flour, 4 tepsaoon Royal baking powder, 1 egg,  $\frac{1}{4}$  teaspoon salt,  $1\frac{1}{2}$  cup sugar, 1 teaspoon cinnamon, 1 teaspoon nutmeg, 1 cup nuts. Directions—Sift all dry materials 3 times, add milk, then add beaten egg, add nuts(cut in small pieces), beat well pour into greased pan and let stand for 30 minutes. Then bake in a moderate oven for 1 hour.—Mrs. Edgar Fay Daugherty.

## NUT BREAD

1 egg, 4 lived teaspoon Royal baking powder, 1 cup sugar, 1 tablespoon butter, 2 cup sweet milk, 4 cup flour, 1 pinch salt, 1 cup English walnuts, chopped fine. This will make 2 loaves, stir all together, bake in two small bread pans; let stand 30 minutes. Bake in slow oven, 1 hour, very low fire.—Mrs. Ira Pittenger.

## NUT BREAD

1 cup sugar, 1 cup sweet milk, 1 eggs,  $\frac{1}{4}$  teaspoon salt, 3 cups of Swansdown flour, 4 teaspoon Royal baking powder, 1 cup nuts. Let stand 20 minutes. Bake in moderate oven.—Mrs. J. C. Crilly.

## TEA MUFFINS

1 egg, 1 level table spoon butter,  $\frac{1}{4}$  cup sugar,  $\frac{1}{4}$  teaspoon salt, 1 cup sweet milk, 2 teaspoons Royal baking powder, 2 cups flour. Drop in muffin tins, bake in hot oven. Serve very hot. Fine.—Mrs. Hines.

## POPOVERS

Sift a cup of flour with  $\frac{1}{4}$  teaspoon salt, mix gradually until a smooth batter with  $\frac{7}{8}$  cup milk. whip 2 eggs until light and beat them into the batter, adding  $\frac{1}{2}$  teaspoon melted butter. Beat the whole with egg beater for 2 or 3 minutes, turn in hot buttered iron gem pans and bake for 30 minutes in hot oven.—Mrs. Edgar Fay Daugherty.

## GRAHAM MUFFINS

1 cup Graham flour, 1 cup white flour,  $\frac{1}{4}$  cup sugar, 2 teaspoons Royal Baking powder,  $\frac{1}{2}$  teaspoon salt, 1 egg, 1 cup milk, 2 tablespoons melted butter. Bake 25 or 30 minutes.

### HOT ROLLS

Put 1 cake of yeast to soak in 1 cup of lukewarm water. When soft, add 2 cups of flour; let stand until light. Add 3 cups of sweet milk, 2-3 cups sugar, 2 teaspoonsful salt, 1 cup melted lard, 2 eggs. Beat this well. Stir in flour to make as stiff as possible and knead well. Let this rise and then work down and put on ice or out of doors. When ready to use, remove desired portion, let stand until light, roll out on bread broad, cut out with biscuit cutter and let rise a short time, and bake.—Grace Addison.

### DROP BISCUITS

1 pint of flour, 2 tablespoon lard, 2 teaspoon baking powder, salt, mix with milk to a very stiff batter. Drop in pan by spoonfuls and bake in a quick oven.—Huldah Griffith.

### GRAHAM MUFFINS

$\frac{1}{2}$  cup flour,  $\frac{1}{2}$  cup comstarch, 1 cup Graham flour,  $\frac{1}{4}$  cup sugar, 1 teaspoon salt, 3 teaspoon Royal baking powder, 1 cup sweet milk, 1 egg, 1 tablespoon melted butter.—Mrs. L. F. Adair.

### BRAN MUFFINS

$\frac{1}{4}$  cup sugar,  $\frac{3}{4}$  teaspoon soda (dissolved in a tablespoon of boiling water, 2 tablespoons shortening, 1 teaspoon salt, 1 cup bran, 1 egg, 1 cup flour, 1 cup sour milk, (better if part sour cream; cream shortening and sugar, add egg well beaten, add milk to which soda water have been added, add flour and bran. Mix well and drop in greased muffin pans. Bake in a quick oven till light.—Mrs. L. F. Adair.

### COFFEE CAKE RECIPE

1 cup strong cold, Golden Sun coffee, 1 cup seeded raisins,  $\frac{1}{2}$  cup butter, 2 cups flour 2 cups granulated sugar, 2 eggs, 1 level teaspoon salt, 1 teaspoon soda, 1 teaspoon baking powder, 1 teaspoon each of Golden Sun, cloves, nutmeg and cinnamon. Directions for making cream together butter and sugar, add raisins, then the well beaten eggs, sift flour before measuring, then add spices. Baking powder and salt, mix soda with the coffee, stir all together and bake in loaf cake 45 minutes in moderate oven.—Mrs. Frank Jester.

### GOLDEN ROLLS

1 cup mashed potatoes, 1 cup sweet milk, 1 cake compressed yeast, 2 eggs, 3 tablespoons sugar, mix above ingredients six hours before time for baking, and let stand  $1\frac{1}{2}$  hours. Then add one quart or perhaps more flour, 1 teaspoon salt,  $\frac{1}{2}$  cup lard (Keeners), let rise 3 hours, then roll, cut and fold; and let rise 2 hours. Bake in hot oven.—Mrs. J. H. Parsons.

### BRAN BREAKFAST GEMS

$\frac{1}{4}$  cup Meadow Gold Butter, 1 teaspoon Royal Baking Powder,  $\frac{1}{2}$  cup sugar, 1-3 cup molasses (light), 1 egg beaten,  $\frac{1}{2}$  cup flour,  $\frac{1}{2}$  teaspoon salt, 1 cup bran, 1 cup dates, nuts and raisins. Cream butter and gradually add sugar, molasses, egg, bran and flour sifted with baking powder and salt. Beat thoroughly. Drop in hot greased muffin tins and bake 25 minutes in moderate oven. (350 degrees).

### ROYAL BISCUIT

2 cups sifted flour, 2 to 4 tablespoons shortening, 4 teaspoons Royal baking powder,  $\frac{3}{4}$  cup milk or water or half of each (about),  $\frac{1}{2}$  teaspoon salt. Sift the flour, baking powder and salt together twice, work in the shortening with two knives; gradually add the milk and mix with a knife to a soft dough; more liquid may be required. Turn upon a lightly floured board, roll with a knife to coat with flour, then knead slightly. Roll into a sheet about three-fourths of an inch thick, cut in rounds, set in a shallow baking pan and brush over the tops with melted butter. Bake about fifteen minutes. The butter is to give a rich brown exterior. It may be omitted. All measurements level. Mrs. L. Stewart.

---

### FRUIT CAKE

1 cup brown sugar, 1 cup molasses, 1 cup coffee, 1 cup butter, 1 egg, 1 lb. raisins, 1 teaspoons cinnamon, 1 teaspoon allspice, 1 teaspoon cloves, 1 teaspoon soda in a little boiling water,  $3\frac{1}{2}$  cups flour, nuts chopped fine if desired, stew raisins, don't leave any water in them.—Mrs. W. G. Coffman.

### SUN SHINE CAKE

$1\frac{1}{2}$  cups sugar,  $1\frac{1}{2}$  cups Swansdown cake flour, 4 eggs,  $\frac{1}{2}$  cup boiling water, 1 tablespoonful cold water,  $\frac{1}{2}$  teaspoon cream tartar, 1 teaspoon vanilla, cream sugar, egg yolks and cold water ten minutes, add boiling water, add flour, whip egg whites when half whipped add cream tartar,, finish whipping, fold in first mixture, bake in slow oven one hour.—Mrs. Frank E. Garriott.

### CREAM FILLING

1 cup sugar, scant  $\frac{1}{2}$  cup cream or milk, boil until ropy, add little butter and flour with vanilla.—Huldah Griffith.



### SWISS ICING.

Cream and tablespoon of butter, add three tablespoon of cream or milk, thicken with powdered sugar, flavor to suit taste. Nuts, cocoanut or chocolate may be added.—Huldah Griffith.

### BLACKBERRY CAKE

1 cup brown sugar, 1 cup shortening, (lard or butter), 1 cup blackberry jam, 3 eggs, 3 tablespoons sour milk, 1 teaspoon soda, 1 teaspoon cinnamon,  $\frac{1}{2}$  nutmeg,  $1\frac{3}{4}$  cups flour.—Huldah Griffith.

### SKILLET CAKE

Butter size of an egg, 1 cup brown sugar—cook in skillet till waxy. In a pan beat yolks of 4 eggs, 1 cup granulated sugar, 3 tablespoon of boiling water, then add 1 cup flour, 1 heaping teaspoon Royal baking powder, 1 teaspoon vanilla and beat again, fold in beaten egg whites. Place pineapples in syrup, pour dough on top, bake 45 minutes. Turn upside down on plate, serve with whipped cream.—Mrs. Will Maisel.

### PINEAPPLE CAKE

Put one cup of brown sugar in an iron baking pan or skillet with 3 teaspoons butter, place on stove and when mixture foams lay sliced pineapple on top, remove from stove, mix following for cake: 3 egg yolks,  $1\frac{1}{2}$  cups granulated sugar,  $\frac{1}{2}$  cup pineapple juice,  $1\frac{3}{4}$  cup flour,  $1\frac{1}{2}$  teaspoons Royal baking powders, 1 teaspoon vanilla extract, 3 eggs whites beaten stiff, knead in the dough. Bake in moderate oven about 30 minutes. Serve with whipped cream.—Mrs. Omer Clevenger.

### CREAM CAKE

$\frac{1}{2}$  cup butter, 1 cup sugar, yolks of 2 eggs, beaten very light,  $1\frac{3}{4}$  cups sifted Swansdown flour, whites 2 eggs beaten dry, 2 teaspoons Royal baking powder,  $\frac{3}{4}$  cup cold water, cream butter, sugar together, add yolks of eggs, water and flour, sifted with baking powder mixed, thoroughly, add  $\frac{1}{2}$  teaspoon lemon extract, fold in egg whites, bake in two layers.—Mrs. R. C. Peterson.

### CREAM SPONGE CAKE

Yolks 4 eggs, 1 cup sugar,  $1\frac{1}{2}$  tablespoons cornstarch, 1 scant cup of flour,  $1\frac{1}{2}$  teaspoons baking powder, 1 teaspoon lemon extract,  $\frac{1}{4}$  teaspoon salt, whites of 4 eggs. Beat yolks until thick. Add sugar gradually and beat 2 minutes. Then add water. Mix and sift, flour, baking powder and salt, and add to first mixture. Fold in stuffy, beaten whites and flavoring. bake about 20 minutes in a moderate oven. This cake may be made with 2 eggs and using 2 additional teaspoons of Royal baking powder and 2 additional tablespoons water.—Mrs. W. E. Warren, 421, Ashland Ave.

### ANGEL FOOD CAKE

2 cupfuls or about 24 egg whites,  $2\frac{1}{2}$  cupfuls granulated sugar sifted 3 times, 2 cupfuls TIP-TOP FLOUR to which is added 2 rounded tablespoonfuls corn starch, this included in flour measure sifted together 5 times, 2 rounded teaspoonfuls cream of tartar, 1 teaspoonful vanilla, 1 teaspoonful almond, add 2 tablespoonfuls cold water and  $\frac{1}{2}$  teaspoonful salt to egg whites before beating. Bake in moderate oven about 70 minutes.—Invert pan to cool.

### GOLD SPONGE CAKE

6 eggs,  $1\frac{1}{2}$  cups sugar,  $\frac{1}{2}$  cup water, 1 teaspoon cream tartar, 1 cup Swansdown flour; beat whites very stiff, cook, sugar, and water until it spins in water, then beat in whites and yolks beaten separately. Carmel icing—4 tablespoon brown sugar, 4 tablespoons canned milk, 2 tablespoons water, 1 tablespoon water, let come to boil, cool and thicken with powdered sugar.—Mrs. Harry Stout.

### ANGEL FOOD CAKE

Whites of eleven eggs,  $1\frac{1}{2}$  cups granulated sugar, 1 cup Swansdown flour, 1 teaspoonful cream tartar, use large measuring cup sift sugar five times; sift flour five times, beat eggs to stiff foam with a pinch of salt; add cream tartar to eggs lightly, then add sugar a little at a time, then add flour. Bake in ungreased pan.—Mrs. Bertha Burt.

### ICE CREAM PIE

Make a milk sponge cake of 2 eggs, 1 cup sugar, 6 tablespoon vanilla or lemon extract, 1 cup flour,  $1\frac{1}{2}$  teaspoons Royal baking powder,  $\frac{1}{2}$  teaspoon salt; bake 25 minutes, when cool, split and fill with generous layer of ice cream. On top layer use whip cream and top the whole with marachine cherry. Easy to make for quick desert.—Mrs. Edgard F. Daugherty.

### FRUIT CAKE

1 cup cooking molasses, 1 cup brown sugar, 1 cup butter, 1 cup nuts if desired and only use  $\frac{3}{4}$  of butter if nuts are used, 3 eggs, 3 cups of flour, 1 cup raisins, 1 cup curants, 1cup citron, 1 small teaspoon ginger, 1 small teaspoon cinnamon, 1 small teaspoon allspice, 1 teaspoon soda in molasses, 2 level teaspoon Royal baking powder, - cup boiling water. Bake in two loaves in a moderate oven, one hour.—Mrs. L. F. Adair.



(See Recipe Other Side)

# When you make cake

Recipes for many tempting and delicious cakes are given in "Cake Secrets." A dime (in coin or stamps) will bring you this famous recipe

book about which a woman recently wrote us: "I wouldn't sell mine for a dollar if I knew I couldn't get another copy."



Nothing gives such wonderful results in home made cakes as Swans Down Cake Flour! You can have lighter, whiter, finer, better cake---pie crust---pastry, just as you long to have it.

Swans Down is true economy; it saves all the costly waste of cake disappointments.

IGLEHEART BROTHERS INC.

*Established 1856*

EVANSVILLE, INDIANA

*Your Grocer Can Supply You*



### ORANGE CAKE

1½ cupful butter or substitute	3 teaspoonfuls baking powder
1 cupful sugar	2 eggs
2 cupfuls Swans Down Cake Flour	⅔ cupful milk
	1 teaspoonful flavoring

Sift flour once before measuring.

Cream shortening, add sugar gradually. Add beaten egg yolks and beat hard. Sift flour, measure, add baking powder and sift again. Add alternately with milk to first mixture. Add flavoring. Fold in stiffly beaten egg whites. Bake in 2 layers or double recipe for 3 large layers, in moderately hot oven (375° F.). Put together with Orange Filling, and cover with Boiled Icing.

### ORANGE FILLING

1 cupful sugar	3 tablespoonfuls lemon juice
5 tablespoonfuls Swans Down Cake Flour	4 tablespoonfuls water
Grated rind 1 orange	1 egg slightly beaten
½ cupful orange juice	2 teaspoonfuls butter

Mix ingredients in order given. Cook ten minutes in double boiler, stirring constantly. Cool before spreading.

### DELICIOUS ONE-EGG CAKE

¼ cupful butter or substitute	1½ cupfuls Igleheart's Swans Down Cake Flour
⅔ cupful sugar	2 teaspoonfuls baking powder
1 egg, well beaten	½ teaspoonful vanilla
½ cupful milk	

Cream the shortening; add gradually the sugar, beating hard, then the egg; sift flour and baking powder together; add alternately with the milk, a little at a time. Add vanilla. Bake in a shallow pan in a moderate oven about 30 minutes (350-375° F.). Ice as desired.

### MARBLE ANGEL FOOD

11 egg whites (1¼ cupfuls)  
¼ teaspoonful salt  
1 teaspoonful cream of tartar  
1 ¼ cupfuls sugar (sifted)

#### WHITE PART

½ Cupful Swans Down Cake Flour  
½ teaspoonful vanilla

#### DARK PART

2 tablespoonfuls cocoa  
6 tablespoonfuls Swans Down Cake Flour  
¼ teaspoonful lemon extract

Add salt to egg whites and beat on a large platter until foamy, then add cream of tartar and beat until the whites are stiff but not dry. Fold the sugar in carefully, using one tablespoonful at a time. When all the sugar has been folded in, divide the egg mixture into two equal parts. To one part, fold in carefully ½ teaspoonful vanilla and ½ cupful Swans Down Cake Flour, which has been sifted four times. To the other part add the lemon extract, and the cocoa and 6 tablespoonfuls Swans Down Cake Flour which have been sifted together five times.

Put these two batters into Angel Food tin, alternating the white and dark. Bake one hour in a slow oven (275° to 325° F.).

### DATE CAKE.

1 lb. dates stoned and cut up, pour 1 cup boiling water on dates and let stand while preparing, 1 cup sugar, 2 tablespoons butter, 1 egg,  $1\frac{1}{2}$  cups cake flour, Swansdown, 1 cup nut meats chopped, 1 level teaspoon soda in the date mixture, stir until thick, pour together, add 1 teaspoon vanilla, bake in a slow oven  $\frac{3}{4}$  hour.—Mrs. Post.

### MILITARY CAKE

2 cups soft sugar,  $\frac{3}{4}$  cup butter, 3 eggs,  $\frac{1}{2}$  cup coffee,  $\frac{1}{2}$  cup sour milk, 1 teaspoonful soda in milk, 1 teaspoon cinnamon, 1 teaspoon allspice, 1 teaspoon cloves, 1 teaspoon nutmeg, 1 cup raisins, 1 cup nuts, 1 teaspoon Royal baking powder in enough flour for cake batter.—Mrs. Danner.

### FRUIT CAKE

2 tablespoon butter, 1 cup sugar, 2 tablespoon cocoanut,  $\frac{1}{4}$  cup boiling water, 1 cup sour milk,  $1\frac{3}{4}$  cup flour, 1 teaspoon soda,  $\frac{1}{2}$  teaspoon salt,  $\frac{1}{8}$  teaspoon vanilla, to butter and sugar, add cocoanut mix with boiling water, then add milk, flour, soda, salt, beat well. Bake in 2 pans.—Mrs. Calvert.

### DELICIOUS CUP CAKES

1 cup sugar,  $\frac{1}{2}$  cup butter, 2 cup Swansdown flour, 2 eggs, beaten separately, 2 teaspoons Royal baking powder,  $\frac{1}{2}$  teaspoon vanilla, cream butter and sugar; alternate flour and milk, adding whites of eggs last. Simple, but toothsome.—Mrs. Laughlin.

### CHOCOLATE CAKE

2 cups of sugar,  $\frac{1}{2}$  cup butter cream together, 2 eggs,  $\frac{1}{2}$  cup sour milk,  $\frac{1}{2}$  teaspoon soda, 1 level teaspoon Royal baking powder, 5 tablespoons Hersey's cocoa,  $\frac{3}{4}$  cup warm water, 2 cups flour.—Mrs. W. G. Coffman.

### WHITE CAKE

$\frac{1}{2}$  cup butter,  $1\frac{1}{2}$  cups sugar, 1 cup milk, 5 egg whites, 2 heaping teaspoons Royal baking powder, 1 teaspoon flavoring and 3 cups of flour. Cream butter, add sugar gradually, creaming the mixture well. Sift flour and baking powder together. To the creamed butter and sugar add a little flour, and then a little milk and so on until all is used, beating well each time, add flavoring and fold in stiffly beaten egg whites. Use Swansdown flour.—Mrs. John W. Mansfield.

### WHITE CAKE

1 cup butter, 2 cups granulated sugar, 1 cup sweet milk, 3 cups sifted flour, 2 teaspoon Royal baking powder, whites of 5 eggs, flavor with vanilla; easily made, and excellent.—Mrs. W. E. Rose.

### APPLE SAUCE CAKE

2 cups brown sugar, 1 cup lard and butter, 2 cups apple sauce (unsweetened),  $3\frac{1}{2}$  teaspoons soda dissolved in half of apple sauce,  $3\frac{1}{2}$  cups Swansdown flour, 1 cup floured raisins, 1 teaspoon cinnamon,  $\frac{1}{2}$  teaspoon cloves, cup of any kind of nuts. Bake an hour or till done.—Mrs. Colway.

### HICKORY NUT CAKE

2 cups granulated sugar, 1 cup milk, 2-3 cups butter, 3 cups flour, (after sifted), 3 eggs, beaten together, 2 teaspoons Royal baking powder, 1 cup ground nut kernels.—Mrs. W. E. Rose.

### DEVIL'S FOOD CAKE

2 cups brown sugar,  $\frac{1}{2}$  cup butter, 2 eggs,  $\frac{1}{2}$  cup cocoa in  $\frac{1}{2}$  boiling water, stir in sugar and butter,  $\frac{1}{2}$  cup sour milk, 1 teaspoon soda, 1 teaspoon Royal baking powder, 3 cups flour.—Mrs. Ernest Hazelbaker.

### ROYAL DATE CAKE

1 cup boiling water, 1 lb. stoned and cut dates,  $\frac{3}{4}$  cup brown sugar, 2 tablespoons shortening, 1 square melted chocolate, 1 egg, 2 teaspoons Royal baking powder,  $\frac{1}{4}$  teaspoon salt,  $1\frac{3}{4}$  cups flour,  $\frac{3}{4}$  cups nut meats; pour boiling water over dates, cream sugar and shortening, add chocolate and beaten egg, add dates and water. Sift together, and add baking powder, salt and flour, add nuts. Bake  $1\frac{1}{2}$  hours.—Mrs. F. O. Shultz.

### MASH POTATO CAKE

2 cups granulated sugar,  $\frac{3}{4}$  cup butter, 3 eggs, beat separately, 1 cup hot mash potato, 1 teaspoon allspice, 1 teaspoon cinnamon, 1 teaspoon cloves, 2 tablespoon cocoa with 2 cups flour; 1 cup English walnuts; stir in whites, last 2 teaspoons Royal baking powder. Bake slow 40 minutes.

### DEVILS FOOD CAKE

1 cup granulated sugar, 2 cups Swansdown flour sifted before measuring, 1 egg, 1 level teaspoon soda, 1 rounding teaspoon Royal baking powder,  $\frac{1}{2}$  teaspoons salt, 2 tablespoon Droster cocoa. 1 cup sour cream and milk mixed. 1 teaspoon vanilla. Put all ingredients together and beat thoroughly.—Mrs. Carl Hurd.



### DELICIOUS FUDGE

3 cups granulated sugar, 1½ cups milk (scalded), 2 tablespoon Drostes cocoa, 1 teaspoon flour rubbed into a tablespoon of butter; mix sugar, cocoa, flour and butter together thoroughly then add scalded milk, a pinch of salt and ½ cup nuts. Cook until a small ball is formed in cold water.—Mrs. Carl Hurd.

### FONDANT CANDY

4 cups granulated sugar, ½ cups white Karo Syrup, ½ pint cream; boil until it forms soft ball in water. Cool then beat—very fine.—Mrs. E. O. Thomas.

2 cups sugar, 2 egg whites, ½ cup white syrup, ½ cup water, ½ cup nut meats or 1 cup. Put sugar, syrup and water on to boil. Boil till threads and cracks on glass. Pour very slowly into beaten whites. Beat till very thick and add nuts. Spread on plate and cut into squares soon as cool.—Mrs. Herbert Pence.

### OH FUDGE

(Not exactly a cake or a candy).

1 cup sugar, 2 tablespoons melted butter, 3 eggs beaten light, 2 squares bitter chocolate, ½ teaspoon salt, ½ cup water, 1 cup pastry flour, 1 teaspoon baking powder, add sugar to eggs, heat until fluffy. Put chocolate in water in saucepan and stir over fire until well blended; add to mixture, then add butter, then nuts. Sift flour, salt and baking powder; add to first mixture. Spread about ¾ in. thick in buttered pan and bake in moderate oven about 40 minutes. When cool cover with white thick icing. Cut in small squares.

### CINNAMON ROLL CANDY

4 cups granulated sugar, 1½ cups milk, butter size walnut, 3 tablespoon white syrup. Boil till forms soft ball in water. Set off and let cool. Then stir till you can not stir longer. Knead it till soft and solid. Roll in one piece. Roll in cinnamon and cut in pieces. Add nuts if desired.—Mrs. Herbert Pence.

### FRENCH FONDANT

White of one egg, one tablespoon of cold water. Mix water and egg together and gradually add one and one-half pounds of XXXXconfectioners' sugar, or enough to make dough to mold. Procure pure vegetable coloring from your druggist. You can make fondant any desired color. This is the body for all cream candies. Knead well, and mold to size wanted. Place nuts, candied cherries or dates on top, and let stand several hours.

### BOILED FONDANT

Use the desired amount of sugar and enough water to dissolve. Boil until a spoonful dropped in cold water forms a firm ball, not crisp. Pour it in a dish and set aside. When it begins to cool nicely beat to a cream, mold into a loaf and set away to ripen. Chopped nuts, candied cherries, figs, dates, etc., may be used to make a variety of candies.

### CHOCOLATE FOR DIPPING

Break up a cake of Baker's chocolate in a bowl and set it in a pan of boiling water to melt. Dip each piece of candy in the melted chocolate and lay it on paraffine paper to dry.

### FRUIT CREAM

An excellent fruit candy is made by mixing with plain fondant, chopped raisins, figs, citron and nuts of various kinds. Mold this into a loaf and slice as you would bread.

### BUTTERSCOTCH

One cup sugar, one cup New Orleans molasses, one-half cup butter, one tablespoon vinegar; boil until it is brittle when tried in cold water. Cool about one-eighth of an inch thick in well buttered pans; cut in pieces about three by one inch and wrap in paraffine paper.

### BUTTERSCOTCH

Two cups of brown sugar, one-half cup of butter, enough water to dissolve, two-tablespoons of vinegar, a little soda; boil until brittle. Pour in buttered pans and when almost cool mark in squares.

### CHOCOLATE CARAMELS

Take four ounces of chocolate, put into a saucepan with one-half tea cup of water and dissolve; then add three pounds of sugar, one-half pint of cream, and one small teaspoon cream tartar; stir slowly until it will crack; when done pour in buttered pans and mark off in squares.

### CANDIED ROSE LEAVES

Select heavy, velvet rose petals and prepare them in the same way as the violets.

### CANDIED MINT LEAVES

Select large fresh mint leaves, get the tender ones, lay them on ice to crisp. Candy the same as violets and rose leaves. Serve with after-dinner bon-bons.

## MISCELLANEOUS RECIPES

### ICE BOX CAKE

½ lb. sweet chocolate (German sweet chocolate), 3 heaping teaspoons sugar, 3 teaspoon cold water, 1 dozen lady fingers, lump of butter, 4 eggs, 1 cup chopped nuts. Method—Melt chocolate in a double boiler. Add water, then the sugar and egg yolks, gradually, add lump of butter and beat with a Dover egg beater; cook until thick—take from stove and add well beaten whites of eggs, also chopped nuts. Arrange lady fingers in a pan lined with oiled paper. Pour sauce over lady fingers and put in ice box over night, or in very cold place. Cut in slices and serve with whipped cream.—Mrs. Frederick Dobbs.

### GOLD LOAF CAKE

¼ cup butter, or butter substitute, ¾ cup sugar, 4 egg-yolks, 1 cup flour, 1 teaspoon Royal baking powder, ¼ cup milk; cream the shortening, add gradually the sugar, then the egg-yolks, beaten until light-colored. Sift together thoroughly the flour and baking powder, and add alternately with the milk to the first mixture. Bake in a narrow, deep cake pan.—Mrs. L. Stewart.

### GRAPEFRUIT MARMALADE

One large grapefruit, one large orange one large lemon. Slice as thinly as possible including rind, add three times as much water (cold), as quantity of fruit sliced. Let stand for 24 hours; add sugar cup-for-cup of pulp and juice. Simmer slowly for three hours. In slicing fruit, if you cut first in quarters, lay sliced side down on table, and cut down, you will find it easier.—Mrs. W. E. Rose.

### LIBERTY PICKLES

Wash and pack in jar. To 2 gallon pickles use 1 pint of salt, cover with boiling water. Stir for seven mornings. On 8th morning draw off water and cover with clear boiling water. 9th day draw off this water and split every pickle and cover with 1 teaspoon alum and boiling water. 10th day pour this off and cover with 2½ qts. vinegar, 8 cups brown sugar, 1 teaspoon celery seed, 5c cinnamon bark, handful horse radish; heat then reheat for 3 mornings. Just cover jar.—Mrs. Colway.

### LEMON PIE

2½ tablespoons constarch, 3 tablespoon, cold water, ½ teaspoon salt. Cover with 1 cup boiling water and cook 5 minutes, stirring constantly, 1 cup granulated sugar, 1 teaspoon butter, 1 lemon juice and grated rind, 3 egg yolks. Mix and add to above and cook until egg is set. Turn in baked crust and cover with meringue made from 3 egg whites, 4 tablespoon granulated sugar, ½ teaspoon lemon extract. Bake in moderate oven until meringue is set and colored.—Mrs. Frederick Dobbs.

### DELICIOUS LEMON PIE—BEST EVER

Juice and a portion of grated rind of one lemon, yolks of two eggs, and 1½ cups of sugar—beaten to a cream; butter size of a walnut; 2 tablespoons flour, 1 cup of rich milk. After all this is mixed together, beat the whites of 2 eggs to a stiff froth and stir in last. Put in very slow oven and bake until firm or about 35 minutes.—Mrs. Ed Whinrey.

### CHERRY ROLL

1½ cups flour, pinch of salt, 1 tablespoon sugar, 1 tablespoon butter, 2 teaspoons Royal baking powder. Mix as for biscuits and roll out and cover with cherries, then drop dots of butter over cherries, and sweeten roll up, have ready the juice of cherries in pan to which has been added sugar, flour, butter and water to make amount needed, bake in moderate oven.—Mrs. R. C. Peterson.

### BAKED FISH

Cut off head and split the fish down almost to the tail. Prepare a dressing of bread, butter, pepper and salt, moisten with water. Stuff fish with dressing and sew together with needle and thread. Lay the fish in a baking pan and pour around it a little water and melted butter. Baste often. A large fish will bake in one hour.—Mrs. O. C. Gibson.

### BROWN STEW

Cut lean beef in inch cubes, season, dredge each piece with flour, brown on all sides in frying pan using a little suet to prevent sticking, add necessary fat. Add hot water and turn in double boiler and cook for three hours. One hour before done, add vegetables you like, cut in cubes. Potatoes require less time.—Mrs. O. C. Gibson.

### CORN BREAD

Dressing for chicken or roast meat. 1 dozen cold biscuits; ¼ corn bread, sage salt, pepper, meat broth. Break biscuits and corn bread up fine, pour broth over and mix well and season to taste with salt, pepper and little sage.—Mrs. Mary Griggs, Emily E. Flinn Home, Marion, Ind.

### VEAL LOAF

1½ lbs. of round steak, ½ lb. pork, small onion, 1 cup soft bread crumbs, 1 green pepper, 2 teaspoons of salt, ½ teaspoon of pepper, 2 eggs, 3 slices of bacon, 2 cups strained tomatoes. Grind all ingredients, add eggs slightly beaten. Form in loaf. Put the slices of bacon across the top and pour the tomatoes around it. Bake two hours.—S. Pearl Newman.



### COOKED SALAD DRESSING

Mix together 1 tablespoonful flour, 1 teaspoonful salt, 1 teaspoonful mustard, 2 tablespoonfuls sugar, a little black pepper, yolks of 2 eggs,  $\frac{1}{2}$  cupful good vinegar. Place in double boiler and add a little hot water, and 1 tablespoonful butter, cook until thick.—Mrs. L. D. Ross.

### CREAM SALAD DRESSING

Make sauce of 2 tablespoons butter, 3 tablespoons of flour, 1 cup water, add 2 tablespoons sugar, 1 teaspoon salt,  $\frac{1}{2}$  teaspoon mustard,  $\frac{1}{2}$  cup vinegar, 2 eggs, beaten. Fine on tomatoes, head lettuce or any kind of salad.—Mrs. A. R. Clark.

### PINEAPPLE SALAD

1 pint diced pineapple, 1 cup nuts,  $\frac{1}{2}$  lb. marshmallows. Sauce: Juice of  $\frac{1}{4}$  lemons 2 eggs, 1 tablespoon flour, 1 pint water (use juice off of pineapple). Mix with 1 pint of whipped cream—Carrie Newman.

### FRUIT SALAD

3 apples cut in squares, 4 bananas sliced, 1 dozen marshmallows cut in pieces, 3 slices pineapple cut in pieces,  $\frac{1}{2}$  cup nut meats,  $\frac{1}{2}$  cup sugar,  $\frac{1}{4}$  cup whipped cream sweetened, 1 box strawberry jello. Whip jello when it begins to set, mix with whipped cream and add other ingredients, and set aside to harden. A very popular salad for entertaining or picnics. Ready-Jell lends itself admirably to this dish. It may be obtained through members of the Loyal Worker's Class.

### FRUIT SALAD

2 cups pineapple, 2 oranges, 1 grapefruit, 2 cups white sugar,  $\frac{1}{2}$  cup English walnut meats. Dissolve 2 packages of jello; when cool, pour over fruit, serve with whipped cream or mayonnaise.—Mrs. Fred Caffee.

### STUFFED TOMATO SALAD

Peel and chill small tomatoes of even size. Cut a slice from end opposite stem, but do not quite sever it. Scoop out inside of tomato with handle of silver spoon. Fill with finely chopped cabbage, celery and green peppers. Serve on lettuce with either French dressing or mayonnaise.—Mrs. Fred Caffee.

### PONY LILY SALAD

Select outside leaves of a nice green medium sized head of lettuce, about five of them. Do not separate from center core. Place in the center of this an orange, which has been previously divided into segments and all membrane removed. In center of orange lily place cottage cheese, to which pecans are chopped and added.

Pass Mayonnaise to which has been added whipped cream and French Dressing, on crackers.—Mrs. Mary Keene.



# Shopper's Page

The following advertisers are friends of the Jackson St. Christian Church. They are reliable and worthy of your patronage. Use this page as your shopping guide—trade with these dealers. Let them know you appreciate their co-operation in making this book possible—by kindly mentioning this Cook Book when making purchases at their places of business. They helped us—let us help them.

	Page		Page
<b>AUTO COMPANY</b>		<b>GROCERIES</b>	
Cooper Props Sales Co., 200 N. Walnut		Omer Clevenger, 901 E. Willard	
St., Phone 186	22	Phone 441.	
Walnut Motor Co., 418-20 E. Jackson	24	W. D. Ramsey, 117 W. Charles,	18
Phone 4552.		Phone 806—807.	
<b>BAKERIES</b>		S. L. Irwin Co., 323 E. Main St.	24, 27
Foorman Pie Shoppe, 704 E. Willard		Phone 391—392.	
Phone 4808	18	J. P. Snyder, 318 N. Walnut St.	14
Frohmuth's Pies, 1431 E. Willard		Phone 825.	
Phone 934	22	<b>HEMSTITCHING CO.</b>	
Dewitt's Home Bakery, 831 S. Walnut		The Carpenter Shoppe, Johnson Blk	16
Phone 769	28	Phone 328	
Thompson's Bakery, Phone 488	16	<b>INSURANCE CO.</b>	
Singer's Bakery, S. Walnut	14	Aults Insurance Agency, 110 N. Wal.	22
Crueas Home Bakery, 318 E. Main,		Phone 413	
Phone 762	24	W. P. Gilmore & Son, 332 Johnson Blk.	29
<b>CHIROPODIST</b>		Phone 4409	
Dr. Nellie S. Baker, 318½ E. Main	14	<b>ICE CREAM COMPANY</b>	
Phone 3964		Campbell's Ice Cream, S. Walnut	20
<b>COFFEE COMPANY</b>		Phone 1274—1275.	
Doeding Coffee Co., 119 W. Jackson	22	<b>JEWELERS</b>	
Phone 3558.		Scott & Weesner, Second Floor, John-	
<b>COLLEGES</b>		son Block	19
Muncie Business College, cor. Walnut		Davis Loan & Jewelry Co., S. Walnut	15
and Charles	24	<b>LAUNDRIES</b>	
<b>COAL COMPANY</b>		Superior Wet Wash Laundry, 824 W.	
Domestic Coal & Supply Co., 500 S.		Willard, Phone 911	16
Monroe St., phone 271	14	American Laundry, Corner High and	
T. L. Williams, 425 N. High	20	Howard, Phone 909.	18
Phone 790.		<b>MANUFACTURES</b>	
Muncie Oil & Coal Co., 1619 S. Liberty		Hemingray, Muncie, Ind.	18
Phone 984.		Ball Bros., Muncie, Ind.	34
Eagle Coal Co., corner Willard &		McCormick Bro. Mfg. Co., Albany, Ind.	24
Liberty, phone 10	24	<b>MEATS</b>	
<b>CHICK HATCHERY</b>		Tittle Bros. Market, corner Walnut	
Muncie Baby Chick Co., E. Jackson		and Adams	16
Road, Phone 3103	22	<b>MILLINERY</b>	
<b>DENTISTS</b>		O'Meara Hat Shop, 108 S. Walnut	21
G. A. Rivers, D. D. S. 302 Wysor Blk.		<b>OPTOMETRIST</b>	
Office phone 3041.	20	Weinbrenner, W. A. McNaughton Co.,	
<b>DRY CLEANERS</b>		S. Walnut	20
French Steam Dye Co.	16	<b>PLUMBING</b>	
<b>ELECTRIC SWEEPER SERVICE</b>		A. B. Wetherill, 116 E. Washington	16
<b>STATION</b>		Phone 2979	
Hoover Electric Service Station,		<b>REAL ESTATE</b>	
319 Wysor Block, Phone 946	18	Pavey, Room 349 The Johnson Blk.	16
<b>ELECTRIC</b>		Phone 199.	
Staggs Electric Co., 121 W. Main	16	W. P. Gilmore & Son, 322 Johnson	
Phone 3912		Blk., phone 4409	29
<b>FUNERAL DIRECTORS</b>		<b>WHOLESALE CO.</b>	
M. L. Meeks & Sons, 115 E. Main St.	16	R. J. Mfg. Co., Troy, N. Y.	25
Hampton Furniture Co., 1413-15-17		Kuhner Packing Co., Muncie, Ind.	12
So. Walnut, Phone 404	14	The Woolson Spice Co., Toledo, O.	16
W. E. Baker, Parker, Ind.	20	Warren Bro., Wholesale Confectioners,	
<b>FURNITURE STORES</b>		115 E. Washington, Phone 4485	22
Hampton's Furniture Co., 1413-15-17		Butterfield Canning Co., Muncie, Ind.	36
Walnut St., Phone 404.	14	Royal Baking Powder Co., Brooklyn,	
W. E. Baker, Parker, Ind.	20	N. Y.	41
<b>GAS COMPANY</b>		<b>WHOLESALE FLOUR CO.</b>	
Central Indiana Gas Co., 300 E.		Swansdown Flour Co.	46
Main St.	26	Our Pride Flour Co., Portland, Ind.	37
Phone 754		Tip Top Flour Co., Marion, Ind.	42
		<b>WHOLESALE MILK COMPANY</b>	
		Rea Riggins & Sons, phone 2631W	43
		Muncie Pure Milk Co., 467 W. 6th St.	
		Phone 478.	



## FAVORITE RECIPES

One step won't take us very far—  
We've got to keep on walking.  
One word won't tell folks what we are—  
We've got to keep on talking.  
One inch won't make us very tall—  
We've got to keep on growing.  
Achievement once won't do it all—  
We've got to keep it going.



